



# Sourdough Sandwich Bread

*Perfect for Picnics & Everyday*

**Prep Time**  
**20 min**

**Bake Time**  
**35-40 min**

**Yield**  
**2 loaves**

A tender, mild sourdough perfect for sandwiches. Sturdy enough to hold fillings, soft enough to slice thin. Bake the day before your adventure.

**Pro Tip:** Use your Peace Dough Whisk to mix the dough. The smooth silicone brings all the ingredients together beautifully.

## Ingredients

- 1050 g bread flour
- 200 g sourdough starter
- 400 g water
- 200 g whole milk
- 40 g avocado oil
- 30 g dry milk powder
- 24 g salt
- 80 g honey

## Instructions

- 1 Mix flour, starter, water, milk, oil, and honey until shaggy.
- 2 Rest 30 minutes (autolyse).
- 3 Add salt and dry milk powder. Mix thoroughly.
- 4 Bulk ferment 4-5 hours. Stretch-and-fold first 2 hours.
- 5 Divide into two portions. Shape round or oval.
- 6 Place seam-side up in bannetons.
- 7 Cold proof overnight or room temp 2-3 hours.
- 8 Preheat oven to 450°F with Dutch oven inside.
- 9 Score and bake covered 20 min, uncovered 15-20 min.
- 10 Cool completely before slicing (at least 2 hours).

## Tips

**Milk powder:** Creates tender crumb & mild flavor.  
**Cold proof:** Develops flavor. Refrigerate up to 24 hours.  
**Slice:** Use serrated knife after completely cooled.