

# Soft Toast Bread Recipe

## Ingredients:

- 4 cups all-purpose flour (approx. 500g)
- 4 tbsp (½ stick) butter, soft and at room temperature (approx. 60g)
- 2½ tbsp cornstarch (approx. 20g)
- 2½ tsp salt (approx. 15g)
- 1 tbsp sugar
- 1 packet active dry yeast (about 2¼ tsp)
- 1 packet whipped cream stabilizer (optional, or use 1 tbsp cornstarch if not available)
- ¾ to 1¼ cups lukewarm water (approx. 200-300ml)

## Preparation:

Dissolve the yeast and sugar in about ½ cup of the warm water. Mix all dry ingredients together. Add the butter and the yeast mixture, then gradually add the remaining warm water-start with less and add more as you knead, until you get a smooth, cohesive dough. It's best to knead the dough using a stand mixer with a dough hook. Otherwise, kneading by hand works too, but be prepared-it needs to be kneaded for 10 full minutes (set a timer!) to develop the gluten structure we want.

Place the dough in a bowl, cover, and let it rise for at least 20 minutes. It should noticeably increase in volume.

Divide the dough into 2 parts, then each into 4, and those 4 into 8 pieces. Shape each of the 8 pieces into smooth balls. Place them in a loaf pan, two balls next to each other. Place a second loaf pan upside down on top, cover with a kitchen towel, and let the dough rise again until it has doubled in size-this can take 1 to 2 hours depending on room temperature.

Bake in a preheated oven at 350°F (180°C), using convection or top and bottom heat, for about 45-50 minutes. Keep the second loaf pan on top during baking to prevent the toast from drying out. Alternatively, you can use a pullman loaf pan with a lid if you have one.

Remove the toast from the pan and let it cool completely on a wire rack. After about 10 minutes, optionally lay a clean kitchen towel over the bread to keep the crust soft.