

Potato Buttermilk Bread

This bread has a lovely crust and the softest crumb of any loaf anywhere. This loaf will please just about anybody, even the biggest fans of grocery store bread.

Two Large Loaves	Ingredient	One Large Loaf
5 ½ cups, 748 g	Bread flour, 85%	2 ¾ cups, 374 g
1 cup, 128 g	Whole wheat, 15%	½ cup, 64 g
1 ⅓ cups, 82 g	Instant potato flakes, 9%	⅔ cup, 41 g
1 ½ Tbsp, 14 g	Yeast, 1.6%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 2.4%	¾ Tbsp, 11 g
¼ cup, 50 g	Sugar, 6%	2 Tbsp, 25 g
1 cup, 245 g	Buttermilk, 28%	½ cup, 123 g
2 ½ cups, 593 g	Water, 68%	1 ¼ cup, 296 g

In a large bowl, mix the flours, instant potato flakes, yeast, salt and sugar together. In a microwaveable bowl mix the buttermilk and water together and heat to 105-115 degrees. Stir the buttermilk mixture into the dry ingredients until smooth then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for about 2 hours. Proceed to loaf shaping or refrigerate until ready to make loaves.

Remove dough from the refrigerator and divide dough in half (if making two loaves). Shape each dough half into a batard then place on a parchment covered peel or baking sheet and sprinkle with flour. Cover loaves loosely with plastic wrap then allow to rise at room temperature for about an hour.

Preheat the oven, baking stone and steam pan to 450 degrees. Score the loaves then slide onto the baking stone. Turn the oven down to 400 degrees and pour 1 cup of water into the steam bath. Bake for about 45 minutes then remove to a wire rack to cool.