



WHOLE GRAIN · FRESH-MILLED · EVERYDAY BREAD

Wholegrain Country *Sandwich Loaf*

Revival Mill & Bread Co. · [Recipes](#)

Two white wheats. One honest loaf. Soft enough for a sandwich, sturdy enough for the lunchbox — and whole grain all the way through.

This is the loaf we bake in our Grain to Loaf Bread Class. It starts with whole grain on the mill and ends with a golden loaf on the cutting board. Hard white wheat gives it structure and rise. Soft white wheat keeps the crumb tender. Honey and olive oil do the rest.

White wheats are milder than reds — no bitter edge, just a gentle, nutty sweetness. It's the loaf for people who say they don't like whole wheat bread. Mill it fresh, give it time, and let the grain speak.

MAKES

1 loaf

REST

15–30 min

RISE

1½–2¾ hrs total

BAKE

35–40 min · 375°F

Why You'll Love This Recipe

- **100% whole grain.** Nothing sifted out — bran, germ and all.
- **Two wheats, one loaf.** Hard white for rise, soft white for tenderness.
- **Mild and a little sweet.** White wheat and honey, not bitterness.
- **Soft, sliceable crumb.** Built for sandwiches and toast.
- **Seven pantry ingredients.** No conditioners, no shortcuts.
- **Class-tested.** The same loaf we teach in Grain to Loaf.

Ingredients

3 cups fresh-milled hard white wheat flour

1 cup fresh-milled soft white wheat flour

1½ cups water

⅓ cup olive oil

⅓ cup honey

2 tsp salt

1 Tbsp yeast

Milling at home? About 2 cups hard white and 1 cup soft white wheat berries gives you plenty of flour for one loaf.

Instructions

- 1 Mix.**
Combine all ingredients in a large bowl until a shaggy dough forms.
- 2 Rest.**
Let the dough sit 15 to 30 minutes so the fresh-milled flour can drink up the water.
- 3 Knead.**
Knead with a dough hook or by hand until the dough passes the windowpane test.
- 4 First rise.**
Cover the bowl and set it somewhere warm. Let the dough double in size, 1 to 2 hours.
- 5 Shape.**
Gently shape the dough into a loaf and place it in a well-greased loaf pan.
- 6 Second rise.**
Let the loaf rise again, usually 30 to 45 minutes. Preheat the oven to 375°F during this rise.
- 7 Bake.**
Bake 35 to 40 minutes, until golden brown on top and the center reads 195–205°F on a thermometer.
- 8 Cool.**
Remove from the pan and cool on a wire rack or cutting board.

Tips for the *Best* Country Sandwich Loaf

Mill right before you bake. Fresh flour has the fullest flavor. Whole grain keeps; flour doesn't keep the same way.

Don't skip the rest. Whole grain flour absorbs water slowly. Those 15–30 minutes soften the bran and make kneading easier.

Knead to windowpane. Stretch a small piece of dough between your fingers. If it goes thin enough to let light through without tearing, it's ready.

Watch the dough, not the clock. A warm kitchen speeds the rise; a cool one slows it. Doubled is doubled.

Trust the thermometer. Golden on top is a good sign — 195–205°F in the center is the proof.

Let it cool before slicing. The crumb is still setting. Patience now means clean slices later.

Serving Suggestions

This is an everyday loaf, and it earns its keep. Slice it thick for turkey and cheddar or a classic PB&J. Toast it and finish with butter and a drizzle of honey. Build a grilled cheese that holds together in the pan. Or set it beside a pot of soup or chili on a cold night — sturdy enough to dip, soft enough to tear.

Frequently Asked Questions

Why hard white and soft white wheat?

Hard white wheat carries the protein that gives the loaf its rise and structure. Soft white wheat is lower in protein and brings tenderness. Together they make a whole grain loaf that slices like a sandwich bread.

Structure from one. Softness from the other.

Can I use store-bought whole wheat flour?

Yes. Fresh-milled flour tastes sweeter and absorbs water a little differently, so adjust by feel — add a splash of water if the dough seems stiff.

What is the Grain to Loaf Bread Class?

A hands-on class where we mill flour, mix and rest this dough, knead and shape it, talk grain — and taste the bread. Find upcoming dates at revivalmill.com.

FROM THE MILL

Hard White & Soft White Wheat

Stone-milled to order, or as whole grain for your own mill. Sourced from the fields that grow each wheat best.

LEARN IT HANDS-ON

Grain to Loaf Bread Class

Mill, mix, knead, shape and taste this loaf with us. See the class schedule at revivalmill.com.