

French-Style Sandwich Loaves

DAT-0012 / REV A / 2026.07.22

The recovered notes focus on two standard loaf pans, a soft spreadable crumb, yeast mixed with warm water and honey, and a mixer-to-dough-hook transition. The successful final quantities still need to be copied from the kitchen notes, so this record remains a workflow rather than a complete formula.

STATUS	UNDER TEST
CLASSIFICATION	DAT
MATERIAL	KITCHEN / BREAD
DISPOSITION	PARTIAL / NEEDS SOURCE NOTES

TECHNICAL NOTES

A two-loaf sandwich-bread workflow with the texture target and handling lessons preserved.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The complete two-loaf formula from FOOD-001, with the recorded mixing, proofing and baking method.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

TWO FRENCH-STYLE SANDWICH LOAVES

Adapted presentation of the existing canonical FOOD-001 and complete DAT-0012 downloadable batch sheet; quantities and bake targets are preserved.

YIELD	2 loaves in 9 × 5-inch pans
PREP / WAIT	25 minutes active; 75-105 minutes rising; 90 minutes cooling
COOK	28-34 minutes

RECIPE INGREDIENTS

- 473 g warm water at 105-110°F (2 cups)
- 7 g active dry yeast (2 1/4 tsp)
- 42 g honey (2 tbsp)
- 720-780 g all-purpose flour; begin with 720 g
- 57 g salted butter, very soft (4 tbsp)

- 12 g fine salt (2 tsp)
- 2 tsp neutral oil or softened butter for bowl and pans
- 1 tbsp melted butter for brushing (optional)

RECIPE METHOD

1. Stir water, honey and yeast together and let stand 5-10 minutes.
2. Add 720 g flour and the salt. Mix on low with a flat beater until no dry flour remains, then add butter in pieces.
3. Switch to a dough hook and knead 7-9 minutes. Add reserved flour a little at a time only if the dough stays wet and puddled; the finished dough should be soft and slightly tacky.
4. Transfer to a lightly greased bowl, cover and rise 45-60 minutes, until approximately doubled.
5. Grease two 9 × 5-inch pans. Divide dough evenly, flatten each portion into a rectangle, roll snugly into a log, pinch the seam and place seam-side down.
6. Cover and proof 30-45 minutes, until the dough crowns about 1 inch above the rims. Preheat oven to 375°F while the loaves proof.
7. Bake 28-34 minutes, rotating near 20 minutes if needed and tenting if tops brown early. Check for a 190-195°F center. Brush with optional melted butter.
8. Cool in pans 5-10 minutes, then rack-cool at least 90 minutes before slicing or bagging.

RECIPE NOTES & STORAGE

- This is the existing canonical FOOD-001/DAT-0012 formula; the old DAT page's statement that quantities are missing is stale.
- Once completely cool, keep airtight at room temperature about 2-3 days for best quality, or slice and freeze up to 3 months.
- No new kitchen test is claimed; proofing depends on dough and room temperature.

RECIPE BASIS & REFERENCES

FOOD-001 source record

<https://u225x.com/record/FOOD-001>

DAT-0012 source record

<https://u225x.com/record/DAT-0012>

ORIGINAL RECORD / RETAINED NOTES

SPECIFICATION

YIELD	Two loaves
PAN	Standard loaf pans
TEXTURE	Soft / spreadable crumb
STATUS	Quantities missing

DEVELOPMENT HISTORY

2026.07.22 / Rev A

Recovered the shaping, mixing, and cooling decisions for the sandwich-loaf project.

RELEASED MATERIAL / SOURCE LINKS

DAT-0012_sandwich-loaves-notes.txt

NOTES / 2 KB

https://u225x.com/downloads/DAT-0012_sandwich-loaves-notes.txt

CONNECTED RECORDS

DAT-0009

<https://u225x.com/record/DAT-0009>

DAT-0013

<https://u225x.com/record/DAT-0013>

RETURN TO THE LIVING RECORD

French-Style Sandwich Loaves

This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/DAT-0012>