



Kitchen Cheat Sheet: Buttermilk Bread

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Tips and Time Savers

- Make sure all ingredients are at room temperature.
- Use yeast that is within the sell by date. If your bread dough isn't rising well it could be that the yeast is too old.
- If you're short on time you can let the bread rise in the refrigerator overnight for either the first or second rising time.
- Make sure your liquids are not hotter than 110F. Check with an insta-read thermometer. If the liquids are too hot the yeast will die.
- Be sure to fully knead the dough. It develops the flavor and texture - and will take 8 to 10 minutes by hand of kneading vigorously.
- If you like the crust a darker golden brown brush it with egg yolk mixed with a teaspoon of water just before putting in the oven.
- Cool the baked bread in the pan for 10 minutes then turn out to finish cooling.
- Brush the loaves with butter while still hot and then cover with a clean tea towel while cooling for soft crusts.

Storage

Homemade buttermilk bread is best the day it's baked and still great the next day. Store cooled loaves tightly wrapped at room temperature for up to 2 days—skip the refrigerator, which dries bread out faster than you think.

For longer storage, freeze the bread once completely cool and thaw at room temperature. Tightly wrapped bread can be frozen for up to 3 months.

Variations

- Knead in raisins and add sugar and cinnamon before shaping for a wonderful cinnamon raisin bread - use shaping instructions in this [cinnamon swirl bread recipe](#).
- The rich texture of buttermilk bread makes it perfect for slicing thickly and making into French toast.
- If it gets a bit stale make it into bread pudding. Yum!
- This makes a great buttermilk dinner rolls recipe, too! Just shape into rolls and bake at 375f for 10 to 15 minutes.

FAQS

Can you substitute sugar for the honey in this buttermilk bread recipe?

Yes! This bread recipe is made with honey but you can use sugar in it instead. Use an equal amount or slightly less sugar.

How do I know when it is done?

You can use an insta-read thermometer if you like. Push it into the side of the loaf – the center of the bread should be about 200F.

You can also turn the loaf out and tap the bottom. It will sound hollow. After you've baked bread a few times you'll just know.

How do you keep homemade bread crusts soft?

Rub the crusts with butter and cover with a tea towel as soon as you bring them out of the oven if you like soft crust.

What bread pans are best?

My favorite is glass.

The loaves bake evenly and the crust is perfect. I've heard good things about cast iron but I haven't tried it yet. Aluminum or metal pans are fine if that's what you have – your crust may brown faster so watch it.

How do you keep crust crispy?

If you want a crusty bread don't cover it as it's cooling. You can also brush it with egg white blended with 1 teaspoon of water before baking.

How to make fluffy bread

Try removing a tablespoon of flour and adding a tablespoon of wheat gluten for every cup of flour you add to the bread. This helps it rise better and stay light and fluffy.

Can I use a food processor instead of a mixer?

Sure, you'll need to halve the recipe and follow the manufacturer's instructions. Be careful not to overknead.

Nice to Have

As an Amazon Associate, I earn commission from qualifying purchases.

This enameled cast iron Dutch oven is the kind of pot that earns its cabinet space. It heats evenly, handles long, cozy simmers like a champ, and goes straight from stovetop to oven without drama—perfect for soups, stews, braises, and bread baking. The cream white finish looks pretty enough to leave out, and the included cotton potholders are a small but very appreciated bonus when things get hot and serious. [Get it here.](#)