Whole Wheat Sandwich Bread

Sponge

2 cups bread flour

1 cup warm water

1/2 teaspoon yeast

Soaker

3 cups whole wheat flour

2 cups whole milk

1/2 cup wheat germ

Dough

6 Tablespoons butter, softened

1/4 cup honey

2 Tablespoons yeast

2 Tablespoons oil

4 teaspoons salt

Combine sponge ingredients.

Cover with plastic wrap and let sit 8-24 hours at room temperature.

Combine soaker ingredients.

Knead 2-3 minutes by hand.

Return to bowl.  Cover with plastic wrap.  Refrigerate 8-24 hours.

Tear soaker into 1" pieces and place in bowl of stand mixer.

Add butter, honey, yeast, oil, salt and sponge.  Knead 10 minutes.

Transfer to a greased bowl.  Cover and let rise 45 minutes.

Gently fold dough 8 times.

Cover and let rise 45 minute longer.

Transfer dough to counter and divide in half.

Press each half into a 17x8" rectangle.

Roll dough, starting with short side.

Pinch seam closed and seam side down in greased loaf pans.

Cover pans with greased plastic wrap and let rise 1 - 1 1/2 hours.

Slash loaves 1/4" deep lengthwise.

Preheat oven to 400.

Place baking stone in oven to preheat.

Place an empty loaf pan in oven.

Bring kettle of water to a boil

Fill empty loaf pan with water.

Place loaves on baking stone, reduce heat to 350 and bake 40-50 minutes or until loaves reach 200 degrees.

Cool 2 hours in pan before removing.