

# Homemade Subway Italian Bread

adapted from [Bless this Mess](#)

1 cup warm water  
1 1/2 tablespoons yeast  
1 tablespoon sugar  
1 1/2 teaspoons salt  
4 tablespoons olive oil  
2 1/2 - 3 1/2 cups flour  
butter for rubbing on top

In a large bowl or the bowl of a stand mixer, dissolve the yeast and sugar in the warm water. Let sit five minutes until bubbly and foamy. Add the salt, olive oil, and 1 cup of flour, and mix until combined. Add another cup of flour and mix to combine. Add flour, 1/4 cup at a time, until a soft dough is formed. The dough should pull away from the sides of the bowl but stick slightly to the bottom of the bowl. Knead the dough (using a dough hook or your hands) until it is smooth and pliable. Shape the dough into a ball, cover, and let rise 30 minutes.

Divide the dough into four equal size pieces and roll each piece into a rectangle that is approximately 4 or 5 inches wide and 9 inches long. Roll up the rectangle, starting at the long edge, to form a long skinny loaf, and place, seam side down, on a baking sheet lined with parchment or a baking mat. Repeat with remaining dough, placing each loaf at least two inches apart. Cover and let rise one hour, or until doubled in size. Near the end of the rise time, preheat the oven to 350. Bake 25 minutes, or until golden brown. After removing from the oven, rub the loaves with butter and cover with a towel to keep them moist. Let cool before slicing and filling.