

BREAD CARE *instructions*

All our bread is baked fresh daily using a sourdough starter and organic flour.

Below are our recommendations for storing your bread at home. Please note that bread should never be stored in the refrigerator.

FOR SHORT TERM STORAGE:

Freshly baked bread will last 3 days at room temperature in a bread box or paper bag.



FOR SLIGHTLY LONGER STORAGE:

Freshly baked bread will last for 5-6 days at room temperature in a ziploc bag or wrapped with plastic wrap, however the crust will get soft and will most likely need to be re-freshed in either a toaster or an oven.

FOR LONG TERM STORAGE:

Whole loaves or slices will last for 2-3 months in the freezer in a ziploc bag. Be sure to push all the air out of the bag before freezing.



TO REFRESH FROZEN BREAD:

Remove bread from bag and place frozen whole loaves in the oven at 325F for 20-30 minutes or for slices place in a toaster oven until crispy and soft in the center. You can also leave the bread wrapped on the counter overnight to thaw and refresh the following day. Reduce time in oven by half if bread is fully thawed.