

Caring for Your Bread

Keep our bread crisp on the outside & soft on the inside

Keeping your bread fresh...

If unsliced, keep in paper bag at room temperature (plastic bags soften the crust). After slicing, place the sliced side down on a board to retain moisture. For best results, FREEZE (up to 3 months) any portion that will not be used within 3 days in a plastic bag with air squeezed out as much as possible.

If eating your bread later...

To refreshen, THAW in unopened plastic bag at room temperature (to reabsorb moisture). Remove from plastic bag, WARM & RECRISP in oven on a baking sheet at 350° for 10-15 minutes.

To slice or not to slice?

We are more than happy to slice your bread for you. Please note that when the bread is fresh out of the oven & still warm to the touch, slicing the bread is NOT recommended and we cannot guarantee freshness. We place sliced bread in a plastic bag, therefore, the crust will soften (see warm & recrisp above). If taking your bread unsliced, we recommend slicing with a high quality serrated bread knife using a gentle, sawing motion.