

CLEAR FLOUR BREAD | STORAGE GUIDELINES

Storing Bread:

Most of our loaves will last several days on the counter in a paper, fabric or plastic bag, or in a breadbox. Your loaf will stay fresher if you slice as you go. Store your loaf cut-side down.

A plastic bag will help keep your bread from drying out, but will soften the crust.

If storing your bread in a plastic bag, we recommend toasting your slices for best texture and flavor. Make sure you don't see any condensation forming on the inside of the bag; the excess moisture will cause the bread to mold. Leaving the bag open at the top (to get a little air) will help prevent this.

Freezing Bread:

If you won't go through a whole loaf in 2–3 days, freezing is the best way to preserve your bread.

The fresher your bread is when you freeze it, the better your results will be.

If your bread is still warm, make sure it is fully cool before freezing it.

Slice some – or all – of your loaf and wrap it well (a heavy-duty freezer bag works best).

When you are ready to enjoy your bread, put a slice directly into the toaster.

Want to freeze a whole loaf of bread, a baguette, or rolls?

Go right ahead! When ready to eat, thaw it overnight on the counter, without opening the bag. Before serving, remove from the bag and refresh in the toaster or low temp oven (250–300°F).

Check to make sure your bread has warmed all the way through; it should take about 5–10 minutes, depending on the size of the bread.

What if you left your bread out a little too long and it's dried out?

Preheat your oven to 300°F.

Run your bread under running water to get the outside of it wet.

Put your bread in the oven, either on a baking sheet or directly on the rack, and heat until the outside is crisp; about 5–10 minutes, depending on the size of the bread.

Keeping German Stollen:

Store in a cool, dry place and keep it wrapped. It will last at least 4-6 weeks.

We do not recommend refrigerating or microwaving bread.

Over for pastry info --->

Storing Pastry:

Almost all of our pastries, cakes, cookies, and tarts last for several days at room temperature.

Storing them in an airtight container or a plastic bag will prevent them from drying out.

Breakfast pastries (e.g. croissants, scones, and morning buns) are best eaten the same day.

Like bread, they can be kept a day or two in an airtight container, and refreshed in a low temp oven (250°F) for 5–10 minutes, or until warmed through.

Our Rustic Fruit Tart also benefits from a similar refresh.

Pastries with cream, custard, or frosting should be stored in the refrigerator.

Before serving, bring them back to room temperature for best flavor and texture.

Freezing Pastry:

If you are buying pastries well ahead of time, freezing is the best way to keep them.

Freezing works well for most cakes, tarts, cookies, croissants, and scones.

The fresher your pastry is when you freeze it, the better your results will be.

Make sure your pastry is well wrapped (plastic wrap and/or a heavy-duty freezer bag work best).

When ready to eat, thaw your pastry on the counter overnight.

Croissants, scones, and rustic fruit tarts will benefit from a refresh in a low temp oven (see above).

Pastries with cream, custard, or frosting should be thawed in the refrigerator.

For more delicate pastries, like croissants, it can be helpful to freeze them unwrapped first, then wrap them as soon as they are frozen solid.

Keeping Your Christmas Desserts:

Apfelstreusel / Raspberry Linzer Torte: Store at room temperature up to 4 days, or freeze.

If frozen, thaw overnight on the counter, and serve at room temperature.

If you prefer Apfelstreusel warm, reheat as below for Rustic Tart.

Orange Almond Cake / Gingerbread Cake: store at room temperature up to 4 days or freeze.

If frozen, thaw overnight on the counter, and serve at room temperature.

Chocolate Cheesecake / Lemon Cranberry Bar: Store in the refrigerator up to 4 days, or freeze.

If frozen, thaw overnight in the refrigerator, at least 12 hours. Serve cool or at room temperature.

Rustic Fruit Tart: Store at room temperature up to 2 days, or freeze.

If frozen, thaw overnight in the refrigerator, at least 12 hours.

Reheat at 250°–300°F for 10–15 minutes, or until a knife inserted in the middle of the tart comes out warm.

Bûche de Noël: Store in the refrigerator up to 4 days. Serve at room temperature.

Due to the size of this dessert it can take at least two hours to reach room temperature.