

BREAD

True sourdough bread has great storage capacity without any added preservatives. Some people say the flavor actually improves after a day or two.

BASIC STORAGE

We prefer to store our breads in airtight bags or containers, otherwise they will get too dry and hard. You can leave your bread (in the airtight container) on the countertop for 3-4 days (Sat-Mon/Tues).

After this move it to the fridge where it should stay fresh for 2 weeks or longer. (it's best warmed up once its been stored in the fridge.)

EXCEPTIONS

- **Pretzel Bread** was brushed with a baking soda solution to give the crust its flavor and color. Baking soda is hygroscopic (attracts water) and therefore may become tacky if stored in a humid place or airtight bag. To extend its freshness and prevent mold it should be stored in the fridge in an airtight bag/container.
- **Jalapeno Cheddar Focaccia** is topped with cheese and fresh jalapenos and may accumulate moisture in the bag quickly. Therefore it should be stored in the fridge to keep it fresh.
- **Fruit Focaccia should be refrigerated.**
- If you notice **moisture in the bag** of any bread, move it to the fridge as warmth plus moisture can lead to mold. If for some reason, you do notice any mold on your loaf you must discard the entire loaf.

REHEATING BREAD

This works amazingly well. Just get the outside of the loaf (thawed, not frozen) wet with water and put it into a preheated oven (350) for 20-30 minutes, depending on size.

REHEATING FRUIT FOCACCIA

Thaw if frozen. Remove clear lid and reheat at 325° (center rack) for 20 minutes. Cover with foil if it begins to brown too much.

FREEZING BREAD

Freeze it in a zipper bag either whole or sliced. Then just take sliced bread and stick it in the toaster, or follow reheating instructions for a whole loaf.

REHEATING CINNAMON ROLLS

Thawed: Warm in microwave for 30-60 seconds at a time until soft in the center.

Frozen: Same as above, or thaw overnight in the fridge.

PIZZA CRUST

Keep your pizza crust frozen until you are ready to use it. They will last for a couple months in the freezer.

1. Partially thaw frozen crust in the bag at room temperature for 15-20 minutes prior to baking.
2. Preheat oven to 450 degrees while the crust is thawing.
3. Top pizza how ever you prefer.
4. Bake directly on the center or lower rack for 12-15 minutes. Times will vary depending on toppings and your oven.
5. Cool for 2-3 minutes before slicing and enjoying.

REHEATING BISCUITS

Do NOT use these instructions for RAW biscuit dough (see next page)

Cooked biscuits can be refrigerated/frozen if not used immediately

Original or Cheddar

- Place whole biscuits in a preheated 350° oven until they feel tender inside and flaky outside. About 10 minutes
- Slice in half and use the toaster.
- Microwave for a couple seconds at a time. (this method will not yield a flaky exterior)

Cinnamon Raisin

- Microwave method (preferred) (see above)

Stollen

- Microwave method (see above)
- Oven method (see above)
- Powdered sugar may "soak in" after being reheated. Feel free to lightly dust with more for presentation's sake if desired.

BURGER BUNS

Fully thaw buns **IN THE BAG** before using.

DINNER ROLLS

1. Preheat to 425F (thawed) 375F (frozen)
2. For crusty rolls bake directly on rack, with space in between rolls.
3. For soft rolls, bake wrapped in foil
4. Bake:
 - Thawed, Convection Oven, 6-7 mins.
 - Thawed, No Fan, 12-14 mins.
 - Frozen, Convection Oven, 10-12 mins.
 - Frozen, No Fan, 20 mins.

BREAD PUDDING COOKING INSTRUCTIONS

The bread pudding is RAW. It must be kept frozen until ready to bake.

1. Preheat Oven to 350°F.
2. Remove clear dome, keep the bread pudding in the foil pan.
3. Bake on center rack for 1 hour, or until done. When done, the center will no longer be wet and should spring back when pressed.
4. Allow to cool slightly before serving with **one of our sauce recipes on the website.**

BISCUIT BAKING INSTRUCTIONS

Keep the biscuit dough frozen until ready to go in the oven.

DO NOT THAW.

1. Preheat oven to 375F.
2. Line baking tray with parchment paper.
3. Place biscuits on baking tray. A light colored tray is best, if possible. Allow at least 1" between biscuits.
4. Lightly brush the top of each frozen biscuit with water.
5. Place the tray of biscuits on the center rack of the oven.
6. Bake:
Old-Fashioned.....25-30 minutes
Cheddar-Garlic.....25-30 minutes
Cinnamon Raisin.....30 minutes
Stollen.....35 minutes
7. When done they should read at least 195°F in the center of the biscuit.
8. Remove from oven and follow steps below...

SPECIAL STEPS

For Cinnamon Raisin or Stollen Biscuits:

After 15 minutes, start checking biscuits to make sure they aren't getting too dark. If they are you can cover loosely with foil or put a second baking tray under them to insulate the bottoms of the biscuits.

For Stollen Biscuits:

When the stollen biscuits are done I liberally brush the top with a spiced butter mixture (see below). Then I generously dust the tops with powdered sugar. The powdered sugar should melt into the butter a bit. Then once they are cooled I dust them again to make them look prettier.

Stollen Biscuits

3 T melted butter
2 t gold rum
1/4 t each of cinnamon, nutmeg
& cardamom

For Cinnamon Raisin Biscuits:

Once cooled I drizzle them with a simple vanilla glaze as follows:

1T Butter & 1 T Water, melted together
Add 1/2 t vanilla extract and 1 C powdered sugar.
Whisk until smooth.
Add a teaspoon of water at a time to adjust consistency.