

How To Keep Your Bread Fresh

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

What should I store it in?

The perforated bags are only good for the day of the market. After this, store your bread in an air tight bag/container, otherwise it will dry out and become hard.

Where should I store it?

Most of our bread retains its freshness best at room temperature, with the following 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. The area where the toppings and bread meet may be moister than the rest of the bread and therefore it should also be stored in the fridge to keep it fresh.
- If you notice **moisture in the bag**, 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.

Can I reheat it?

Yes! This works amazingly well. Just get the outside of the loaf wet with water and put it into a preheated oven (350-375) for 10-20 minutes, depending on size.

Can I freeze it?

Absolutely! Freeze it in a bag either whole or sliced. Then just take out what you need and stick it in the toaster.