baked good

CARE GUIDE

SOURDOUGH LOAVES

STORE: Skip the fridge! Store in a bread bag, bread box, paper bag, or clean towel at room temperature for up to **3 days.**

FREEZE: Slice, wrap tightly, and freeze up to **6 months.** Toast slices from frozen, or thaw wrapped at room temp for **2–4 hours.**

REFRESH: Lightly wet and warm at **350°F for 10–15 min.** A quick faucet spritz works great. *A little water, not a sourdough shower!*

COOKIES

STORE: Keep heat-sealed at room temperature for **5–7 days.**

FREEZE: Freeze sealed for up to **3 months**. Thaw sealed at room temperature for **30–60 minutes.**

ENGLISH MUFFINS

STORE: Keep airtight at room temperature for **3–4 days.**

FREEZE: Split, seal tightly, and freeze up to **3 months.** Toast straightfrom frozen.

TIP: Fork-split for the best nooks & crannies!

FOCOCCIA

STORE: Keep covered at room temperature and enjoy within **1–2 days.**

FREEZE: Slice, wrap tightly, and freeze. Thaw wrapped at room temperature for **1–2 hours.**

REFRESH: Warm at **350°F until heated through,** or toast individual slices.

SCONES

ENJOY: Best enjoyed within **1–2 days.**

STORE: Keep in an airtight container lined with paper towels at room temperature.

FREEZE: Wrap tightly and freeze up to **3 months**. Thaw wrapped at room temperature for **1–2 hours.**

SOFT PRETZELS

ENJOY: Best enjoyed within 1–2 days.

STORE: Keep in an airtight container lined with paper towels at room temperature.

FREEZE: Wrap tightly and freeze up to 3 months. Thaw wrapped at room temperature for 1–2 hours.

Mind Your Biscuits
BAKESHOP

never miss a bite