



Handmade · Oakland, California

KEEP IT FRESH

SOURDOUGH

- STORE** Cut side down on a board, or in a paper or cloth bag. Never the fridge. It goes stale fastest there.
- FREEZE** Not finishing the whole loaf? Slice it, press the air out, and bag it. Tuck a piece of parchment between each slice so they stay separate, then grab just one whenever you like.

SOURDOUGH PRO TIP: BRING IT BACK TO LIFE

Run the whole loaf under the tap for a few seconds, then straight onto the rack at 350°F for 10 to 15 min (thawed or frozen loaves both work). For a single slice, even straight from the freezer, a quick splash of water then a 400°F oven or toaster oven for 3 to 5 min. It comes out like it just left the oven: crackly crust, soft crumb.

BANANA BREAD

- STORE** Keep it wrapped tight on the counter and enjoy within a few days. Skip the fridge.
- FREEZE** Wrap slices one by one, then a freezer bag. Thaw still wrapped on the counter so it stays moist, then enjoy within a day or two.
- WARM** Microwave a slice 10 to 15 seconds, or a toaster oven at 350°F for 3 to 5 min for golden edges.

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