

How to Store, Freeze, and Refresh Bread

<https://www.abeautifulplate.com/how-to-store-bread/>

Helpful Hints

Shared with you from the website: A Beautiful Plate

I wanted to share how to store, freeze, and refresh bread. Frozen bread can be refreshed as on baking day. Don't be afraid to freeze your bread. There are some studies show it can be more beneficial to eat bread that has been frozen. I have several sites to share if you are interested.

- It is worth noting that one of the benefits of *fresh* sourdough bread (bread made with a sourdough culture) is that it has a longer shelf life than typical store-bought bread. It can typically last for about 4 to 5 days at room temperature.
- Whatever you do, please do not refrigerate your bread. It will cause your bread to stale significantly faster. Depending on how recently your bread was baked, you'll want to approach bread storage slightly differently.

How to Store Bread

Day One – Day Two:

- for bread that has just been baked, I always leave it out, completely uncovered, at room temperature on the first day of baking. The crust on freshly baked bread will remain at its best texture for at least one day, if not two full days.
- *If you slice into your bread:* it is best practice to leave it cut side down on a cutting board uncovered, particularly if you enjoy a crisp crust. This will help protect the interior from drying out, but not result in any moisture collecting on the crust and it becoming too soft.
- *If you have not sliced into your bread:* if I choose not to slice into the bread on the day of baking, I generally transfer the whole loaf to a large paper bag and fold over the edges. While the crust won't be quite as crisp as the first day of baking, the porousness of the paper bag will allow air to circulate, yet also help it not dry out too quickly.

Day Three – Day Four:

- While the above method works really well for freshly baked bread, you'll want to cover it a couple days after it has baked, otherwise it will dry out quickly and become stale/too hard to slice.

- Usually by day three, the best option is to store it bread box (if you have one) or a large Ziploc bag. It's important to note that this isn't a perfect solution, bread (or covering it tightly) in this manner will inevitably cause the moisture from the loaf to be trapped, resulting in a softer textured crust. You can get around this by toasting your bread lightly.
- Alternatively, you can also wrap your bread in natural [beeswrap](#) (*affiliate link*) which is a wonderful and better alternative as it is naturally porous and won't cause as much moisture to be trapped!
-

Day Five +:

- Why haven't you eaten all your bread? No, but seriously, if you do not plan on consuming your whole loaf of bread within the first few days of baking, I generally always advise storing it in the freezer (*see my instructions below*).

How to Freeze Bread:

- One of the best tools in your kitchen for storing bread is the freezer! If you have limited access to fabulous bread or need to buy bread many days (to a few weeks) in advance of a dinner party or special occasion, I highly recommend buying an extra loaf or two, freezing the loaves, and enjoying them at a later date.
- For freezing bread, it is very important to allow your bread to cool *completely* before freezing. **If stored properly, bread can be stored in the freezer for about 3 to 6 months; however its flavor will diminish the longer it is stored.**
- **How to Freeze Whole Loaves of Bread:**
- To freeze entire loaves of bread, allow the bread to cool completely, then transfer to a large, durable Ziploc bag, press out any excess air, and seal. If you are all concerned that your bread crust will puncture the bag, you can wrap the loaf tightly in plastic wrap, aluminum foil, or place it in a small paper bag, and then transfer it to a Ziploc bag.
- This is my favorite method for short or long term bread storage. My frozen bread loaves taste *just* as good when refreshed properly, as my freshly baked bread loaves do.

How to Freeze Sliced Bread: How to Refresh Bread Perfectly:

This is my favorite method for freezing (and refreshing) whole loaves of bread. It sounds a bit crazy, but you will be amazed at the results. This results in a very crisp crust that tastes and feels as it does just after baking.

I promise, once you try this method, you will never go back! Your frozen bread will *taste* like you just baked it. Even if you have a lackluster loaf of bread from a bakery (the crust has softened considerably), try this method below, and it will be elevated instantly.

This method works incredibly well for artisanal loaves of bread, as well as baguettes, etc.

- If you only consume a small amount of bread at a time (or have it occasionally here and there) or have a small household, one fabulous way to store bread is to slice it before freezing.
- To do this, slice your bread evenly with a serrated bread knife and transfer it to a large Ziploc bag. If your crumb is extremely moist, I advise placing a small piece of parchment paper between each slice to ensure that the slices don't stick together.
- This method allows you to take one slice out at a time, toast it (undefrosted) in your toaster or favorite method of choice, and have a delicious breakfast or snack whenever you want!

How to Refresh Whole Loaves of Bread:

- Allow your frozen loaf of bread to thaw (in the bag) at room temperature for several hours or overnight on your countertop the night before.
- Preheat your oven to 350 degrees Fahrenheit (175 C) for at least 20 minutes with a rack in the center position.
- Remove the loaf of bread from the bag and lightly run it, very quickly, under cold water. You do *not* want to saturate your loaf of bread, just lightly saturate/spritz it evenly with cold water on all sides. This light coating of water steams in the oven and results in a far crisper, fresher crust than placing a loaf in the oven dry. *Do not complete this step until your oven is completely preheated and you're ready to stick it in the oven.
- Place the whole loaf of bread directly on the oven rack and bake for 15 to 20 minutes, or until the crust is crisp and cracks slightly when compressed slightly. This time might vary slightly depending on the size of your loaf of bread (baguettes might only need about 15 minutes at the most), but I always err on the longer side.
- Remove and allow your perfectly crisped, refreshed loaf of bread to cool completely on a cooling rack – usually at least an hour – before slicing. Store bread as directed above. I generally find that refreshed whole loaves of bread will store just as well, perhaps drying out slightly faster, as freshly baked loaves.