



Sourdough Bread Care Tips

Consume within 2-3 days for optimal freshness and flavor.

Avoid storing bread in refrigerator as it can dry out the bread and make it stale faster.

Revive stale bread by sprinkling with water and heating in the oven at 375 F for 5-10 minutes.

Store sourdough bread in a paper bag or bread box to preserve its crustiness.

Freeze sourdough bread in a sealed bag for up to 6 months; slice before freezing for easy portioning.

Refresh frozen sourdough bread by thawing at room temperature or toasting slices.

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