

Great Harvest Bread Co.

BREAD CARE INSTRUCTIONS!

STORE IT! *Never put our bread in the fridge!*

The sweetener crystallizes and dries out the bread! The best thing about Great Harvest Bread is that, unlike other breads, it will stay fresh at least 7-10 days when properly stored on your counter! With the exception of Cinnamon Swirl and Dinner Rolls which tend to dry out within 3 days.

FREEZE IT! *Everything we bake/make freezes great! Double bagging helps to prevent freezer burn!*

THAW IT! *Be sure to thaw breads/rolls in existing bag, on counter, overnight. Cream Rolls, thaw in fridge overnight.*

WARM IT! *To reheat full loaves of bread, wrap in foil and place in oven for 10 minutes at 350 F degrees. You can also toast it (with the exception of Cinnamon Swirl!), but never put in microwave!*

To reheat dinner rolls: put on cookie sheet in oven for 3-5 minutes at 350 F degrees, just to warm through.