



Bread Directions:

All bread will last on the counter a few days during which you don't have to toast it. After, you can either:

- a. Refrigerate for 4-5 weeks.
You can:
 - i. Refresh - toast part way
 - ii. Toast
 - iii. French toast
 - iv. Bread pudding etc.
- b. Freeze for up to 3 months. If freezing, it is best to put it in the freezer as quickly as possible (don't leave on counter). Defrost bread in its bag in the refrigerator. It can then stay in the refrigerator for another 4-5 weeks.

To **warm WHOLE** rolls or loaves: Dampen bread slightly with wet hand, wrap in parchment paper and then wrap in foil, place in preheated 325 oven for rolls - 15 minutes, for loaves - 25 minutes

Pizza Crust – does great right out of the freezer. Preheat oven to 400, place crust on cookie sheet or parchment, spread with sauce and cheese substitute and bake 10-15 minutes until cheese looks right.

Baked Goods Care and Shelf Lives:

Keep the following in a closed container in the refrigerator (Shelf life 7 days):

- Picassos
- Rugalach
- Pinches
- Lemon Bars
- Rasp. Cran. Crumble Bars
- Brownies
- Brownie Dippers
- Mint Scouties
- Mandel Bread
- Vegan Brownies
- Vegan Chai Blondies
- Vegan Figarolls
- All Donuts

Keep in a closed container on counter (Shelf life 2-3 days):

- All Muffins
- All Cupcakes
- Vegan Bobka
- Vegan Sticky Bun - please warm-up (20 sec. in microwave, or covered in oven until nice and hot)
- Vegan Thumbprints, Snowballs, Java Chips

The following do best in a Ziploc bag on the counter (Shelf life 2-3 days):

- All Chocolate Chip Cookies
- Vegan Oatmeal Cookie
- Molasses Cookies
- Snickerdoodle Cookies

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