



PRODUCT STORAGE

BREAD

Most breads freeze really well! Many of you know gluten free bread doesn't have a super great shelf life. So, if you are not planning on eating your bread in the first couple days, throw it in the freezer! In most cases I suggest slicing it first to make it easy to pull out just what you need when you need it.

For breads stored on the counter, I find it is best for the breads to have some air. Plastic bags can cause environments for mold to grow more quickly and can cause breads to get soggy. I personally prefer paper bags. However, if freezing, definitely wrap in plastic or place in a sealed ziplock bag.

Sandwich Bread - slice and freeze! You can pull out slices and go directly into the toaster. Really only does well on the counter for a couple days.

- Make your favorite toast, sandwich, or use as a hamburger bun.

Cinnamon Raisin Bread - this is just like the sandwich bread. It does great out for the first few days, but after that it is best to have it sliced and frozen.

- Toast it up with a little butter. YUM!

Focaccia - Does well on the counter for about 3 days and some people have vocalized success with refrigerating it.

I hardly notice a difference after freezing it, so usually opt for that if I'm not going to consume it in the first day or two. Once frozen, either leave it out to thaw or pop in a 400 degree oven for 10 or so minutes to warm it up.

- Great side for dinner. Can be eaten as is or dipped in oil/basalmic.

Sourdough - can be frozen whole or sliced. Either thaw to room temp on counter or go straight to a toaster. People have vocalized warming this bread up brings it back to life - whether frozen or just going stale on the counter (can use microwave or oven).

- Perfect for grilled cheese or dipping in soups (tomato, cheddar broccoli, clam chowder).

French Bread - loses a little bit of structure when frozen, but comparable to about day 2 or 3 if you go straight into the freezer.

- This is the lightest, fluffiest bread F&F bakes. Make for GREAT garlic bread.

Pizza Dough - should be used within a couple days of purchase. If you don't plan to use it that night or the following one, I suggest putting it in the freezer! You can just thaw it overnight in the fridge and then proceed as normal.

Instructions for making pizza @ flourandfern.com/pizza

SCONES

Scones are the most time sensitive item. Scones are best eaten the day they are made. (I still enjoy them the next day.)

Unfortunately they do not do super great in the freezer.

MUFFINS, ETC.

Loaf Slices (pumpkin, banana, zucchini, apple) - have some of the best shelf lives. A piece of pumpkin bread will remain moist and delicious several days after purchase. Just leave it out on the counter in the pastry bag. No need to worry about this going moldy, the worst you will see is it get more dry and chewy.

Loaves also freeze well - if you are interested in a full loaf of something just contact me!

Muffins - delicious next day, but get dry by day 3.

I personally have not tested freezing muffins.

Coffee Cake - same as muffins (see above).

COOKIES

No surprise cookies are best day-of, but most are just as delicious the next day! Especially cowboy cookies and the vegan ones (chocolate chip & snickerdoodle).

Vegan cookies also freeze really well! Just thaw them on the counter or pop in the microwave to warm up before devouring. Cookies with oats (cowboy, cranberry oat) tend to freeze better than those without. But note cookies always lose a little bit of their chew in the freezer.

BARS

Brownies - do well for several days. While the outsides may get a little dry, the inside will remain soft and moist for about 4 days.

You can definitely freeze brownies. They are not as good as fresh, but still can clench that chocolate craving.

Lemon Bars - store in the fridge for up to 4 days.

Can easily be frozen. Either thaw or eat frozen if you prefer.

Carmelitas - store in the fridge for up to a week.

Can be frozen with little to no noticeable difference in the thawed product.

Pecan Squares - store at room temperature for up to 4 days.
Pecan squares can be frozen. Just pop in a ziplock.

OTHER

Cinnamon Rolls - best enjoyed day-of!! However, they are quite delicious the following morning. I suggest warming it up in the microwave for 20 seconds or so. It helps the texture come to life and adds that fresh out of the oven feeling & smell.
I have not tested freezing cinnamon rolls, but would imagine they would be good if thawed and then warmed. (I'll update this after testing.)

Bundtlettes - good for a couple days, then they get dry.
They freeze well in a ziplock (or even just the pastry bag if you won't be freezing it for long).
Simply thaw on the counter and enjoy.

Cupcakes/Cake - store best in the fridge. This is most important on hot days where the frosting could melt. It would be fine out on the counter for a day or so though.
Cake is best enjoyed the first couple days - it will dry out over time.
The best way to freeze a slice of cake is to wrap it tightly in plastic wrap. Thaw on the counter, then move to fridge if not eating right away.
I've heard from customers you can freeze cupcakes and just thaw them on the counter as well.