



Baking Instructions for The Essential Baking Company Bake-Off Frozen Bread

ATTENTION: All In-Store Bakery Staff

Please follow these baking instructions for proper care and handling to achieve the best results

ALL LOAVES SHOULD REST AT ROOM TEMPERATURE FOR 10 MINUTES BEFORE BAKING.

16 oz. loaves – Rosemary, Fremont Sourdough, Columbia, Olive, Roasted Garlic

1. Preheat oven to 385 degrees Fahrenheit.
2. Set sheet pans to every other rack space. Use perforated sheet pans, if available.
3. Place 4 frozen loaves on each sheet pan, leaving space around each loaf.
4. Set steam to 3- 5 seconds.
5. Bake for 22-24 minutes.
6. Remove loaves from oven and allow 30-40 minutes for cooling before bagging.

32 oz. loaves – Sliced Columbia, Sliced Multigrain

1. Preheat oven to 385 degrees Fahrenheit.
2. Set sheet pans to every other rack space. Use perforated sheet pans, if available.
3. Place 2 frozen loaves on each sheet pan, leaving space around each loaf.
4. Set steam to 3- 5 seconds.
5. Bake for to 26-28 minutes.
6. Remove loaves from oven and allow 60 minutes for cooling. The internal temperature should be 90 degree Fahrenheit or cooler before slicing.

Baguettes – Columbia Baguette, Parisian Baguette

1. Preheat oven to 385 degrees Fahrenheit.
2. Set sheet pans to every other rack space. Use perforated sheet pans, if available.
3. Place 3 frozen loaves on each sheet pan, leaving space around each loaf.
4. Set steam to 3- 5 seconds.
5. Bake for 20-24 minutes.
6. Remove loaves from oven and allow 30-40 minutes for cooling before bagging.

Our products are made in a bakery that uses wheat, eggs, dairy, soy, tree nuts and peanuts.

Questions? Please Call our Customer Service Representatives: 206-545-3804