

STUpendous Sourdough Bread Storage Guide

How to Store Your Sourdough Bread

First 24–48 Hours

Place your loaf cut-side down on a clean cutting board or countertop. Let it breathe naturally to protect the crumb and keep the crust crisp.

1–3 Days (Room Temp Storage)

Store in a cotton or linen bread bag, a paper bag, or wrap in a tea towel. Avoid plastic! It traps moisture and ruins that beautiful crust.

3+ Days (Freezer Storage)




Slice the loaf before freezing.

Wrap slices in parchment paper or wax paper.

Store in a freezer bag with air squeezed out.

Toast slices straight from frozen or thaw wrapped at room temp.

What NOT To Do

-  Don't refrigerate! It speeds up staling.
-  Don't store airtight at room temp.
-  Don't pre-slice unless freezing.


Bonus Tip:

To refresh stale sourdough: sprinkle lightly with water, wrap in foil, and bake at 300°F for 10–15 minutes.

Good Bread Deserves Good Care.

Questions? Contact Us:

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Thanks for supporting

