

Easy Steps to Freezing Homemade Bread



Chocolate
Box Cottage

You baked a big batch of homemade bread or rolls to stock the freezer, now what? Follow these easy steps to properly wrap your home-baked breads to ward off ugly freezer burn and ensure that freshness and flavor are retained. You will enjoy being able to pull a loaf of homemade bread from the freezer as needed. ~Michele Pryse

Supplies:

Thin plastic product bags with twist-ties
2-gallon Ziploc freezer bags (brand is important)
Sharpie marker

Easy Steps:

1. **Cool** the bread at least 4 hours at room temperature.
2. **Slice** or not, as you prefer. If freezing rolls, you may break them apart into an amount you would normally eat for a meal.
3. **Double bag** the bread. Place it in a plastic bag such as a clean produce bag or bread bag, squeeze the air out and secure with a twist-tie. Place in a 2-gallon Ziploc freezer bag. Gently squeeze the air out. Label the bag.
4. **Rest** the bread at room temperature overnight before freezing. This allows the starches to finish gelatinizing and prevents frost crystals from forming on the outside of the loaf (or rolls). It also keeps the crumb (inside texture) nice so that it will slice without crumbling.
5. **Freeze** the bread up to 3 months. Bread will taste freshest if thawed and used within 2 weeks but will last nicely in the freezer up to 3 months.
6. **Thaw** frozen bread about four hours at room temperature; rolls need an hour or two, depending on size. Remove the outer bag but leave the bread in the inner bag. Loosen, but don't remove, the plastic bag while thawing and wipe out any condensation that forms inside the bag. Alternatively, remove both bags, place the bread inside a covered roasting pan or Dutch oven and heat in a low oven, 275 - 300° F (135 - 150 °C) for 30 minutes, until warm throughout.