Our breads are sold freshly baked. With proper care they can last for days...

1) Crust Care: For a crispy crust and quick consumption, a paper bag or breadbox is best. Plastic bags prolong the life of the loaf, but soften the crust. Choices, choices...

2) How Refreshing! To revive an unsliced loaf, whether it is in paper or plastic, sprinkle the loaf with water (by hand or spritzer) and place directly on the rack of a thoroughly-preheated oven at 450 degrees for 5-7 minutes. Even a rock-hard baguette is transformed back to its light and crispy state.

3) The best thing since sliced bread... is Avalon’s sliced bread! Pre-sliced and stored in plastic (out of direct sunlight or humidity, preferably not in the fridge), an Avalon loaf can make delicious sandwiches or toast for 5-6 days. It also freezes beautifully for weeks...you can pop one slice at a time in the toaster directly from the freezer.

4) From Freezer to Table: Freeze a whole loaf in a plastic bag (or two) for up to a few weeks. Defrost in the bag until thoroughly thawed, then follow refreshing instructions above.