

17" Web Width

1.75"

13.5" Printable Area

1.75"

6.75" Front Face Area

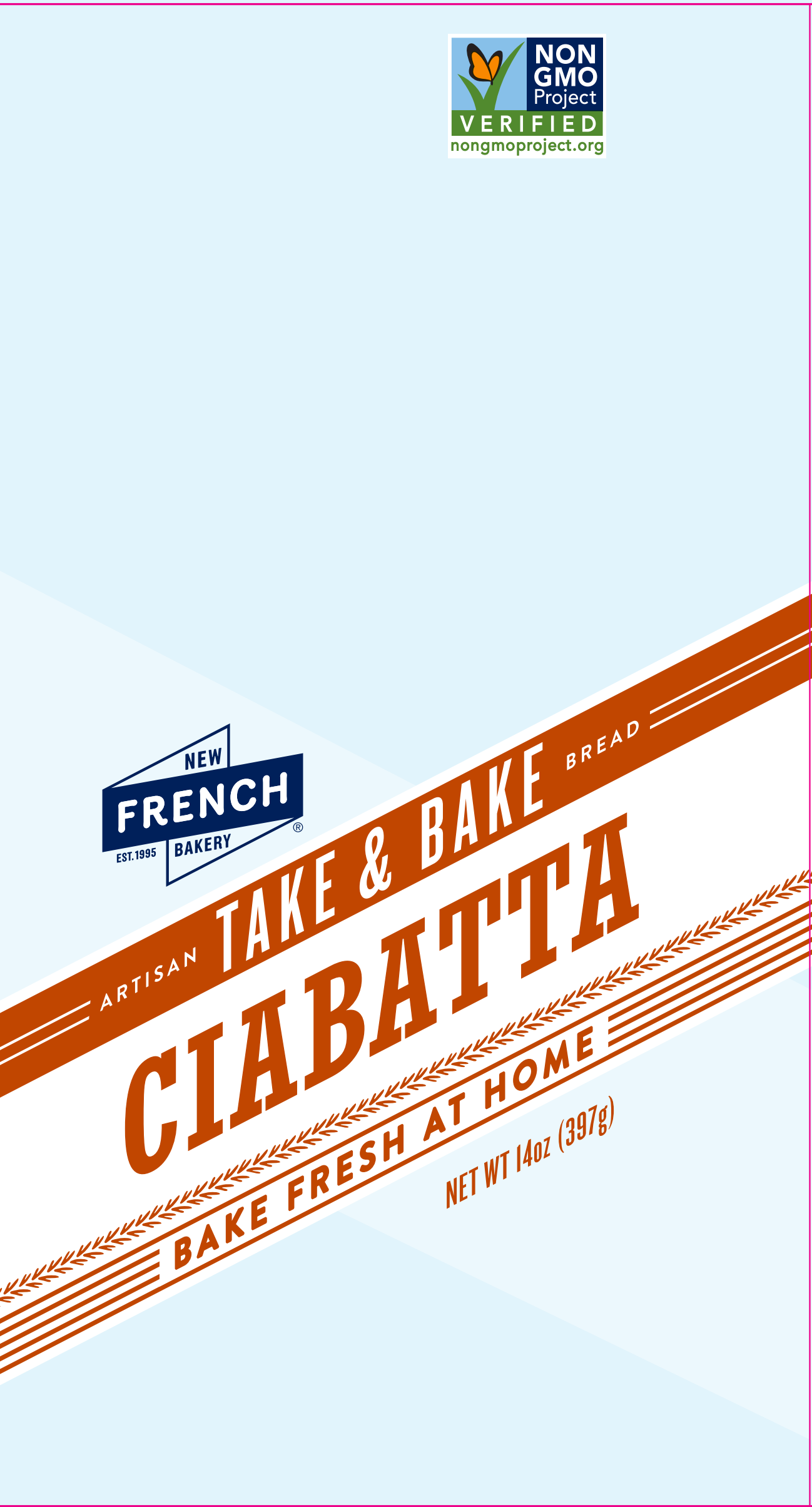
1.75"

12.5" Printable Area

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100%


A diagram showing a rectangular hole in a plate. The hole is labeled with a width of $.5"$ and a height of $.75"$. The hole is positioned in the center of the plate, with a distance of $1.5"$ from the left edge to the left side of the hole.



BAKE FRESH AT HOME

Take & Bake fresh artisan bread from oven to table in 15 minutes or less. At New French Bakery® we use only natural starters and superior ingredients. No artificial colors or additives, just goodness in every bite.







BAKE PREP

PREHEAT OVEN TO 375 DEGREES.

REMOVE BREAD FROM PACKAGE AND PLACE DIRECTLY ONTO OVEN RACK OR PAN.



BAKE TIME

CIABATTA  10-12 MINUTES

OVEN TEMPERATURES MAY VARY DEPENDING ON OVEN TYPES. INCREASE BAKING TIME UNTIL DESIRED CRUST COLOR IS ACHIEVED. IF NOT ENJOYED THE SAME DAY AS PURCHASED, BREAD SHOULD BE FROZEN.

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