



18.5" Printable Area



**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.



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.

Surface Rewind: Job Name: NEW FRENCH BAKERY Date: 01.03.2017 Reverse Note: Dieline does not print PLEASE MARK OFF ONE OF THE FOLLOWING BOXES: Approved Approved with revisions Not approved Date: Substrate Clear Poly

NET WT 1202 (340g)

.75″