



IMPORTANT — Bread Cloche Care

Your bread Breadtopia Hearth Baker should provide many years of excellent service by following these simple guidelines.

There are two primary ways to use your cloche:

- 1. The Cold Start Method** — Line the base of the baker with a piece of parchment paper. Place your bread dough in the room temperature baker, place the baker in a cold oven and then heat the oven and baker together. Alternately, you may place your room temperature baker (with dough inside) into a preheated oven. In either case, do not exceed an oven temperature of 500°F.
- 2. The Preheated Method** — Preheat your baker in the oven for about a half hour to 500°F, then place your dough in the heated baker.

We recommend the Preheated Method. With this method, your bread will have better oven spring (more vigorous initial rise) and a shorter overall baking time. Also, with preheating (25-30 minutes), it is unlikely your bread dough will stick to the clay. To prevent sticking altogether, line the base of the baker with a piece of parchment paper before adding the dough. Over time, your baker base will take on a nice patina and naturally release the dough easily by simply fully preheating first. No further use of parchment paper should be necessary.

With either method, stencil and/or score your dough after putting it in the baker base and bake the dough covered for at least the first 15-20 minutes of the baking time to trap the steam from the baking dough. Then remove the lid to allow for enhanced browning and crisping of the crust. Adjust the timing of covering to suit your crust preferences. When the internal temperature of your loaf reaches about 200-210°F, your bread is done baking.

Other important points: Unlike some clay baker instructions, do not soak your baker before use and do not spritz your dough with a water sprayer. There will be enough steam coming from the baking dough to provide for desirable crust development.

When removing the hot baker from the oven after baking, place it on a stove top, cooling rack or folded towel rather than directly on a cold countertop. Placing the hot baker on a cold surface can cause thermal shock and crack your baker.

If cleaning is necessary, soak in warm water, use a brush or nylon scouring pad and no soap. Let it air dry thoroughly before using again.

Please watch our clay baker instructional video at breadtopia.com/clay-baker — Your Friends at Breadtopia