



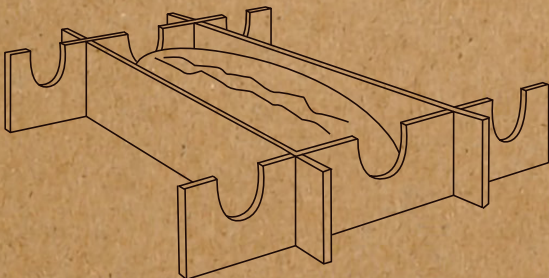
BAKE IT
TILL YOU
MAKE IT

CHEERS
to **25** YEARS

craft instructions

Here's how it works:

1. Take all the contents out of the box.
2. Assemble the slats to form a wooden baking frame.
3. Lightly moisten the wooden frame and place it on a baking tray lined with baking paper.
4. Prepare the bread dough according to the instructions and let it rise in the wooden frame. Before doing so, line the frame with the included sheet of baking paper.
5. Do not bake the bread for more than 50 minutes at 200°C (fan setting).
6. Remove the freshly baked bread from the frame and let it cool.
7. Enjoy the first slice of your homemade bread while it's still warm, and store the rest in your new bread box: First, line it with the enclosed linen cloth. Then simply slide the lid back onto the box and find a nice spot for your bread box.



Please note:

Wood is naturally flammable, and this wooden baking frame is intended for single use only.

Do not leave your bread unattended while it is baking in the oven.

Happy baking and enjoying,
Your CLE-Team

