

## **- COMMON SOBERDOUGH QUESTIONS -**

### **HOW MANY LOAVES DOES EACH BAG MAKE?**

One mix + One beer = One loaf

### **WHAT IS THE SHELF LIFE OF SOBERDOUGH?**

12+ months

### **HOW DO I STORE MY SOBERDOUGH MIXES?**

No refrigeration is needed. Store your Soberdough mixes on the shelf or in your pantry.

### **DO I HAVE TO USE BEER?**

No. For a non-alcoholic option, you can use “fizzy” water like club soda, sparkling water, etc. You can also use any non-alcoholic beer.

### **DOES THE BREAD TASTE LIKE BEER?**

The subtle taste of beer can be minimal or more prominent depending on the beer you choose. Darker beers will bring more taste of beer while lighter colored beers will bring less. If you are not a lover of the taste of beer, we suggest using Budweiser or similar and you will not taste the beer in your bread.

### **WHAT KIND OF BEER IS BEST TO USE?**

Go for cheap or craft beer. It's all your own preference. This is where you get to be creative and add your own style to your bread. For beer pairings, see our page “Picking Your Brew”

### **CAN I USE AN ELECTRIC MIXER?**

No. Using a mixer will ruin the bread. The agitation will cause the carbonation of beer to create large air pockets in the bread while baking. The bread will not bake properly and you will be disappointed. Just stir by hand with a spatula or spoon.

### **CAN I USE YOUR MIXES IN A BREAD MACHINE?**

No. Do not use in your bread machine. The knead and rise cycles are not needed and the agitation will ruin the bread (as mentioned above). Our bread is actually easier. Just stir a beer in and pour directly into a loaf pan and bake.

### **I LIVE AT A HIGH ALTITUDE. ARE THERE ANY ADJUSTMENTS I NEED TO MAKE?**

No. We have had customers test our breads at 7500 and 9000 feet altitudes. The reports that came back said no adjustments were needed. The bread was great!

### **CAN I USE SODA IN STEAD OF BEER?**

We don't recommend soda because it is too sweet for our bread.

### **SHOULD THE BEER OR CLUB SODA BE COLD OR ROOM TEMPERATURE?**

We have found that either works just fine.

### **WHAT TYPE OF PAN SHOULD I BAKE IT IN?**

For bread, use (1) standard size loaf pan or (2) mini loaf pans. You can also use a muffin pan for muffins. If you have neither and only have a glass casserole bowl, you can use that too!

### **CAN WE MAKE MUFFINS WITH SOBERDOUGH?**

Yes. Soberdough muffins are great! Adjust your baking time to about half and check the doneness. Add more time as needed.

### **WHAT IS THE BEST WAY TO KEEP MY BREAD FRESH?**

We like to wrap our bread in plastic wrap for the best freshness, but any plastic bag is fine. Store your bread at room temperature. The bread should stay fresh for 2-3 days. After that, if your bread seems a little dry... toast it! It's still wonderful!

### **CAN I FREEZE THE BREAD AFTER I BAKE IT?**

Yes, the bread can be frozen to maintain freshness for up to 2 months

### **IS THERE ANY DAIRY PRODUCTS IN YOUR MIXES?**

No. We do not use any dairy or egg products in our mixes.

### **ARE THERE ANY NUTS IN YOUR MIXES?**

No. At this time, we do not use any nuts. Our kitchen is nut free (except for a couple of us that work there! )

### **CAN CHILDREN OR DOGS EAT YOUR BEER BREAD?**

Yes. The majority of the alcohol cooks off while the bread bakes.