

The natural wood or rattan proofing basket is popular in artisan baking. This basket allows you to proof and imprint its shape into artisan breads to give it a rustic and traditional feel. Recently I have had a lot of questions on how to care for your rattan proofing baskets we have decided to provide cleaning and care for your proofing baskets.

If your proofing baskets are not properly stored and maintained a gray colored mold will develop on proofing basket. To avoid having to replace your baskets here are a few tips.

Prior to your first use spray the new proofing basket lightly with pan release and dust it with flour. With your hand, gently tap the back of the basket to remove excess flour.

Prior to daily use tap the back of the proofing basket to remove excess flour and debris from inside the basket lightly spray the basket with pan release (if needed) and dust it again with flour.

You should brush your baskets every 3 to 4 weeks with a dry brush and you can wash your baskets by hand with a brush and warm water every 3 to 6 months. After washing your baskets with water the baskets can be placed in a 250° F oven for 20 minutes and place it on a rack at room temperature to completely dry.

Never store your baskets in plastic, allow your baskets to breath. Don't stack your baskets when they are damp.

With taking time to let your baskets completely dry each day and periodically cleaning them your proofing baskets will give you years of trouble free use.