

Au Fil
du Temps

Les kits de Kate



Bread bag



Difficulty



Supplies

- 50 cm x 140 cm of slightly thick outer fabric

<https://www.les-fils-du-temps.com/tissus-anglais-c102x3885039>

- 50 cm x 140 cm of lining in matching fabric or lighter fabric

<https://www.les-fils-du-temps.com/tissu-en-coton-pour-doublure-par-50-cm-c2x32115277>



Before you begin, hover over the pdf.

The dimensions given here are suitable for a roughly “standard” loaf.



However, if you make your own bread or if you are used to buying a particular bread, you will have to modify these dimensions, as well as if you want to put many pastries...

The structure of the bag will remain the same.

For a baguette, this bag will only be suitable if you cut it in half.

Cutting of parts



First check that the printed patterns are the right size using the test square of 3 x 3 cm on pattern A.

Remove the edges of the fabric.

