



Silicone Bread Sling

User Guide

Thank you for choosing sixiangLC

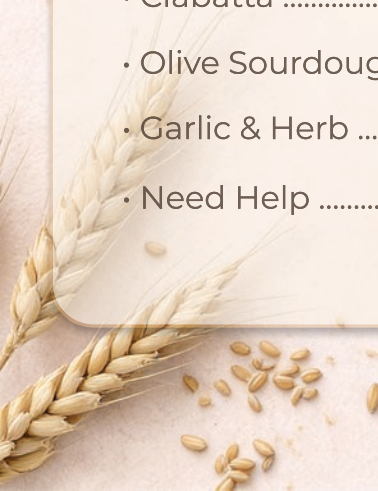
Happy Baking!



Quick Guide

Quickly find your guide and get started

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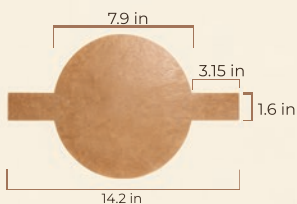
Welcome to the sixiangLC family!

We're delighted to have you here and excited to help you create delicious homemade bread with ease and confidence.

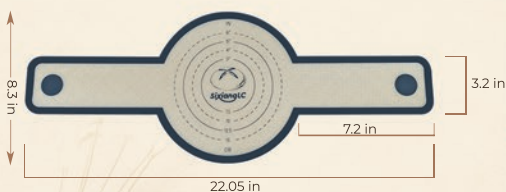
sixiangLC is dedicated to creating premium kitchen tools that combine functionality and style.

Our mission is to empower home bakers to craft artisan-quality bread right in their own kitchens.

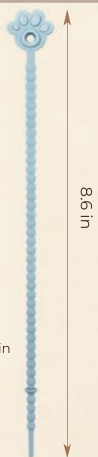
This set includes:



Parchment Paper Bread Sling (10 Sheets)



Silicone Bread Sling



Silicone Cable Ties (2 Pack)

- Items and colors may vary by selection. Please refer to your Amazon order for exact details.
- We continuously improve our products, so minor updates may occur.

Designed for Better Baking

Crafted for ease, built for results



Silicone Bread Sling



Food-Grade Silicone

Compliant with FDA food-contact standards



Heat Resistant

Resistant from -40°F to 500°F(260°C)



Slip-Resistant Grip

Keeps dough stable during use



Non-Stick Surface

Prevents sticking for easy release



Reusable & Durable

Built for long-lasting use



Parchment Paper Bread Sling

- Food-safe, FDA compliant
- Easy dough transfer
- Non-stick, easy release
- Up to 450°F (230°C)



Silicone Cable Ties

- Made from reusable silicone
- Beaded design for secure and adjustable hold
- Easy to bundle and organize
- Great for kitchen and home use

How It Works

Simple steps to transfer and bake your bread safely



1

Turn Out the Dough

Gently invert the fully proofed dough from the proofing basket onto the baking mat.



2

Decorate the Dough

Use a bread stencil to dust flour and create patterns, or score the dough with a lame for decorative designs.



3

Transfer to the Dutch Oven

Use the side handles of the baking mat to safely transfer the dough into a preheated Dutch oven or baking pot.



4

Lift Out the Bread

After baking, simply lift the handles to safely remove the bread from the hot Dutch oven.



Helpful Tips

- Do not exceed 500°F (260°C).
- Do not place the mat over open flame or direct heat.
- Avoid using sharp tools on the mat.
- Dishwasher safe. Allow the mat to cool before cleaning.
- Slight staining or discoloration may occur and does not affect use.
- Ensure the handles remain outside the pot during baking.
- Ensure the sling is clean before use. Burnt residue may shorten its lifespan.

Bonus Tools Guide

Extra tools to make your baking smoother & smarter



Parchment Paper Bread Sling

- Place the liner flat on your baking tray or use it as a sling for easy dough transfer. No greasing needed.
- Place your shaped dough directly on the liner, leaving space for expansion.
- Bake according to your recipe, ensuring not to exceed the paper's heat limit.
- After baking, lift the bread out easily using the liner. For better stability, support the base when lifting.
- **The side handles are designed to assist with positioning and releasing the dough, not for carrying heavy loads.**



Why we included it:

We included parchment paper for quick, mess-free baking. It's perfect for sticky dough, easy cleanup, and fast batch baking—especially when used alongside your silicone sling.



Silicone Cable Ties

- Insert the tail through the loop and pull to adjust the tightness
- Not just for organizing kitchen tools, it can also be used in many other everyday situations—get creative and make it your own.

Bake Your Own Bread

Try this simple recipe to start baking delicious homemade bread.

Whole Wheat Sourdough Bread

Ingredients:

- 4 cups whole wheat flour
- 1¼ cups water
- ⅔ cup active sourdough starter
- 2 teaspoons salt

Instructions:

1. Mix the whole wheat flour and water in a large bowl. Let it rest for 30 minutes.
2. Add the sourdough starter and salt. Mix well until the dough comes together.
3. Knead for about 10 minutes or until smooth.
4. Transfer the dough to a bowl, cover, and let it rise for 4-6 hours.
5. Shape the dough into a round or oval loaf and place it in a floured 9-inch round proofing basket. Let it proof for 2-3 hours.
6. Preheat your oven to 475°F with a Dutch oven inside.
7. Once the dough has finished proofing, transfer it to the preheated Dutch oven. Optionally, score the top of the dough.
8. Bake with the lid on for 30 minutes, then remove the lid and bake for another 15-20 minutes.
9. Cool completely before slicing.



Whole wheat dough can be stickier than dough made with white flour, so be patient and use extra flour as needed when shaping. Scoring will help prevent the bread from tearing.

Bake Your Own Bread

Try this simple recipe to start baking delicious homemade bread.

Rye Sourdough Bread

Ingredients:

1. 3¼ cups rye flour
2. ¾ cup all-purpose flour
3. 1¼ cups water
4. ⅔ cup active sourdough starter
5. 2 teaspoons salt

Instructions:

1. Mix the rye flour and all-purpose flour with water. Let the dough rest for 30 minutes.
2. Add the sourdough starter and salt, then mix until incorporated.
3. Knead for about 8-10 minutes.
4. Place the dough in a bowl, cover it, and let it rise for 4-6 hours.
5. Shape the dough and place it in the 9-inch round proofing basket. Proof for 2-3 hours.
6. Preheat the oven to 475°F with a Dutch oven inside.
7. Transfer the dough into the preheated Dutch oven, score if desired, and bake with the lid on for 30 minutes.
8. Remove the lid and continue baking for 15-20 minutes.
9. Let the bread cool completely before slicing.



Rye bread has less gluten than wheat, so it may not rise as much. Be gentle when handling the dough to avoid deflating it.

Bake Your Own Bread

Try this simple recipe to start baking delicious homemade bread.


Classic Sourdough Bread

Ingredients:

1. 3¼ cups all-purpose flour
2. ¼ cup whole wheat flour
3. 1½ cups water (room temperature)
4. ½ cup active sourdough starter
5. 1½ teaspoons salt

Instructions:

1. In a large mixing bowl, combine the all-purpose flour, whole wheat flour, and water. Mix until there is no dry flour left. Cover and let it rest for 30 minutes (autolyse).
2. After resting, add the sourdough starter and salt to the dough. Knead until the dough is smooth and elastic, about 10 minutes by hand or 5 minutes using a stand mixer with a dough hook.
3. Transfer the dough to a lightly oiled bowl, cover it with a damp towel, and let it rise at room temperature for 4–6 hours, or until it has doubled in size.
4. After the dough has risen, gently punch it down and shape it into a round ball or oval shape, depending on your preference.
5. Place the shaped dough into a lightly floured 9-inch round proofing basket (banneton). Cover it and let it proof for 2–3 hours at room temperature.
6. Once the dough has risen in the proofing basket, preheat your oven to 475°F. Place a Dutch oven or a heavy baking pot with a lid into the oven while it preheats.
7. Once the oven is preheated, carefully transfer the dough from the proofing basket into the hot Dutch oven.
8. Optionally, score the top of the dough using a bread lame or sharp knife.
9. Bake for 30 minutes with the lid on, then remove the lid and bake for an additional 15–20 minutes, or until the bread is golden brown and sounds hollow when tapped on the bottom.
10. Let the bread cool completely on a wire rack before slicing.



New bakers may find it helpful to score the dough to create a controlled expansion as it bakes. You can also use the flower templates to sprinkle flour onto the dough before baking, creating a decorative design on top.

Bake Your Own Bread

Try this simple recipe to start baking delicious homemade bread.

Seeded Sourdough Bread

Ingredients:

1. 3¼ cups all-purpose flour
2. ¾ cup whole wheat flour
3. 1¼ cups water
4. ½ cup active sourdough starter
5. 2 teaspoons salt
6. ¼ cup sunflower seeds
7. ¼ cup pumpkin seeds

Instructions:

1. Combine the all-purpose and whole wheat flours with water and let it rest for 30 minutes.
2. Add the sourdough starter, salt, and seeds. Mix well.
3. Knead for about 10 minutes until smooth and elastic.
4. Let the dough rise for 4-6 hours.
5. Shape the dough into a round loaf and place it in the 9-inch proofing basket.
6. Proof for 2-3 hours, then preheat the oven to 475°F.
7. Transfer the dough to the preheated Dutch oven, score, and bake with the lid on for 30 minutes.
8. Remove the lid and continue baking for 15-20 minutes.
9. Cool before slicing.



You can add different seeds according to your taste. Be sure to distribute them evenly to avoid any lumps or clumps.

Bake Your Own Bread

Try this simple recipe to start baking delicious homemade bread.

Sourdough Ciabatta Bread

Ingredients:

1. 4 cups all-purpose flour
2. 1½ cups water
3. 1 cup active sourdough starter
4. 2 teaspoons salt

Instructions:

1. Mix the flour and water and let it rest for 30 minutes.
2. Add the sourdough starter and salt. Mix until incorporated.
3. Knead for 10 minutes until smooth.
4. Let it rise for 4-6 hours.
5. Gently shape the dough into an oblong shape and place it on a parchment-lined baking sheet.
6. Let it proof for 2-3 hours.
7. Preheat the oven to 475°F.
8. Transfer the dough to the oven and bake for 30-35 minutes, or until golden brown.
9. Cool before slicing.



This dough is wetter than traditional sourdough, so use a bench scraper to help shape it without deflating the dough.



Bake Your Own Bread

Try this simple recipe to start baking delicious homemade bread.

Olive Sourdough Bread

Ingredients:

1. 3¼ cups all-purpose flour
2. ¾ cup whole wheat flour
3. 1¼ cups water
4. ½ cup active sourdough starter
5. 2 teaspoons salt
6. ½ cup pitted green or black olives, chopped

Instructions:

1. Combine the flours and water, and let it rest for 30 minutes.
2. Add the sourdough starter, salt, and olives. Mix until incorporated.
3. Knead for 8-10 minutes.
4. Let it rise for 4-6 hours.
5. Shape and place the dough in a 9-inch proofing basket.
6. Let it proof for 2-3 hours, then preheat the oven to 475°F.
7. Transfer the dough to the preheated Dutch oven, score if desired, and bake with the lid on for 30 minutes.
8. Remove the lid and bake for 15-20 minutes more.
9. Cool before slicing.



When adding olives, try to press them gently into the dough to avoid the dough becoming too sticky.

Bake Your Own Bread

Try this simple recipe to start baking delicious homemade bread.

Garlic and Herb Sourdough Bread

Ingredients:

1. 3¼ cups all-purpose flour
2. ¾ cup whole wheat flour
3. 1¼ cups water
4. ½ cup active sourdough starter
5. 2 teaspoons salt
6. 2 cloves garlic, minced
7. 2 tablespoons fresh herbs (such as rosemary or thyme), chopped

Instructions:

1. Combine the flours and water, and let it rest for 30 minutes.
2. Add the sourdough starter, salt, garlic, and herbs. Mix well.
3. Knead the dough for 10 minutes.
4. Let it rise for 4-6 hours.
5. Shape the dough and place it in a 9-inch proofing basket.
6. Proof for 2-3 hours, then preheat the oven to 475°F.
7. Transfer the dough to the preheated Dutch oven, score if desired, and bake with the lid on for 30 minutes.
8. Remove the lid and continue baking for 15-20 minutes.
9. Cool completely before slicing.



Garlic can burn if baked too long, so monitor the baking time to prevent it from becoming bitter.



Bring your baking ideas to life

We're here to help.

For questions or support, please contact us via Amazon.



Scan to access your full user

We'd love to hear your experience.