DIY Bread Bag Sewing Pattern

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Create your own reusable bread bag with this simple sewing pattern! Perfect for storing homemade sourdough or any other artisan bread, this project is beginner-friendly and eco-friendly.

Materials Needed

- Fabric: 1 yard of lightweight cotton or linen (choose food-safe, breathable fabric)
- Matching thread
- Sewing machine
- Pins or fabric clips
- Scissors or rotary cutter
- Measuring tape or ruler
- Drawstring (cotton cord or ribbon)

Pattern Dimensions

This bread bag is designed to fit a standard sourdough loaf:

- Bag Body: Cut two rectangles, each 15 inches wide by 18 inches tall.
- Drawstring Channel: Cut two strips, each 15 inches wide by 3 inches tall.

Instructions

Prepare the Fabric:

Wash, dry, and iron your fabric to prevent shrinking later. Cut the fabric pieces to the dimensions specified above.

Sew the Bag Body:

Place the two bag body pieces together, right sides facing each other. Pin or clip the edges to hold

the fabric in place. Sew along the two sides and the bottom, leaving the top open. Use a 1/4-inch seam allowance. Finish the raw edges with a zigzag stitch or serger to prevent fraying.

Create the Drawstring Channel: Take the two drawstring strips and fold each long edge in by 1/4 inch. Press with an iron. Fold the strips in half lengthwise so the folded edges meet. Press again. Sew along the long edge to secure the folds, creating a clean edge for the drawstring.

Attach the Drawstring Channel: Turn the bag body right side out. Pin or clip the drawstring channels to the top edge of the bag body on each side. Make sure the folded edges face inward. Sew the channels to the bag, leaving the ends open for the drawstring to pass through.

Insert the Drawstring: Cut two lengths of cord or ribbon, each 36 inches long. Use a safety pin to thread one cord through both channels, starting and ending on the same side. Repeat with the second cord, threading it in the opposite direction. Knot the ends of each cord to prevent fraying.

Finish the Bag:
Test the drawstring closure to ensure it pulls smoothly. Trim any loose threads and press the bag for a polished finish.

Tips for Use

- Store your bread in the bag to keep it fresh longer.
- Hand wash the bag with mild soap and air dry to maintain its quality.

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