

The Best Bread Lames

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For the best-looking bread, you need the right scoring tool.



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Top Picks

WINNER

Baker of Seville Artisan Bread Lane



BEST FOR INTRICATE SCORING

Wire Monkey UFO Bread Journey



What You Need To Know

The best lames score bread dough nicely and are easy to use and grip in different ways. They also make it easy to attach and remove blades. Our all-around favorite lame is the Baker of Seville Artisan Bread Lame. It's a cinch to configure and can be held comfortably in different ways. Best of all, it can be adjusted so that the blade is either curved or straight, making it a great option for both simple and complex scoring alike. For the most intricate scoring, we also love the Wire Monkey UFO Bread Journey. It's a little tricky to attach and remove blades on this lame, but it provides unparalleled control for the most detailed designs.

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FAQs

How do I score bread?

Want to learn the basics of scoring bread? We have some tips here.

How do I clean my lame?

Carefully. If any dough sticks to the blade, wipe it off gently with a paper towel or dish towel, holding the blade steady with one hand to keep it from slipping around as you do so. Don't use water or soap; blades can be hard to dry properly and can rust. If you aren't able to remove any gunk easily, either rotate the blade so that you can use a clean edge or exchange the blade for a new one. When in doubt, change the blade. Blades are replaceable; fingers are not.

Does it matter what kind of lame blade I use?

No—any will do. Your lame will most likely come with at least one blade, and most include a few extras. Whatever it comes with is fine; during testing, we tried blades made by a variety of manufacturers and couldn't find any significant differences. When you need to buy new blades, simply look for double-edged safety razor blades or “blades for lames.”

How often should I change lame blades?

It depends on how often you score dough. There are two main signs to look for. First, dulling: When one corner of the blade is dragging at dough instead of slicing cleanly, it's time to either rotate the blade so that you can use a fresh edge or to replace it entirely. Second, messes: If the blade has gotten gunky with dough and you're not able to clean it properly, it won't slice precisely either. Rotate the blade or replace it

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How do I get rid of used lame blades?

Dull lame blades are still dangerous; they can be sharp enough to slice through a garbage bag. We recommend enclosing used blades securely in cardboard and taping the cardboard shut before you throw them out or buying a dedicated blade disposal container for this purpose.

Everything We Tested

HIGHLY RECOMMENDED

WINNER

Baker of Seville Artisan Bread Lame



EASE OF USE	★ ★ ★
PERFORMANCE	★ ★ ★
COMFORT	★ ★ ☆

Our favorite lame is inexpensive and ingenious. A simple screw system makes it easy to attach blades in either curved or straight configurations. This innovation allows you to have the best of two worlds, slicing dramatic ears when the blade is curved and making more intricate designs when the blade is straight. Its handle is a single continuous piece of metal, so we were able to grip it securely and change hand positions readily. And we loved that it came with its own case, making it easy to store safely. Our one tiny quibble? Because the body of the lame is made of solid metal, it's a bit heavy, so scoring doesn't always feel as effortless as with other lames.

Model Number: n/a

Ambidextrous: Yes
Curved or Straight Blade: Both
Included: Case, 3 blades
Price at Time of Testing: \$15.55

Breadsmart Dual-Ended Lamé



EASE OF USE	★ ★ ☆
PERFORMANCE	★ ★ ★
COMFORT	★ ★ ★

This cleverly made bread lamé has a curved blade holder on one end and a straight blade holder on the other, allowing us to use either or both when scoring. It was easy to attach blades safely. And while wide, its textured plastic handle was easy to grip in different positions and securely. Unfortunately, only one corner of each blade is exposed at a time, so you'll have to rotate the blade manually once the corner you're working with dulls, and lefties will not be able to use the curved blade effectively. For righties, however, it's a great and versatile option. An added bonus: Both ends come with blade covers, so you don't have to worry about accidental cuts.

Model Number: BSLMRD (red)
Ambidextrous: Yes for straight blade, no for curved
Curved or Straight Blade: Both
Included: Blade covers, 10 blades
Price at Time of Testing: \$14.95

RECOMMENDED

Wire Monkey UFO Bread Journey



EASE OF USE



PERFORMANCE



COMFORT



A cult favorite in the bread world, this diminutive lame has a unique design that made it a breeze to score even the most complicated patterns and designs on our loaves. Unlike conventional lames, which have a longer stick-like handle, the blade for this lame is held in place by two wooden discs that screw together. The discs nestle into your hand as you score, giving you superior control over the blade. The only downside is that it can be a bit of a pain to attach and remove blades; you have to unscrew the two discs in order to do so, which can be a slightly unnerving experience if the blade is still inside.

Model Number: UBJ

Ambidextrous: Yes

Curved or Straight Blade: Straight

Included: 1 blade

Price at Time of Testing: \$27.95

Breadtopia Bread Lame



EASE OF USE



PERFORMANCE



COMFORT



This lightweight lame had a cute plastic baguette for a handle. The ears of the baguette

stuck out slightly, giving our fingers something to grip as we scored. But the baguette itself ended a tiny bit farther away from the blade than we'd prefer, making it harder to get closer to the blade for control when we did more complex scoring. It was pretty easy to put on and remove the blade—just pinch the top and bottom (unsharpened) edges of the blade and insert over or pull off the thin metal dowel sticking out of the handle. The curved blade made great, well-pronounced ears, but was a little harder to direct for more intricate scoring. You can store the lame in the cardboard box it came with, a handy bonus.

Model Number: 1143
Ambidextrous: Yes
Curved or Straight Blade: Curved
Included: Case, 5 blades
Price at Time of Testing: \$12.95

Zatoba Black Walnut Bread Lame



EASE OF USE	★ ★ ☆
PERFORMANCE	★ ★ ☆
COMFORT	★ ★ ☆

This handsome but pricey lame felt fairly nice in our hands, though its decorative metal guard sometimes stuck into our palms a bit. And we were able to hold its sanded wood handle in a variety of positions. It was relatively easy to change blades, if a touch finicky, requiring us to remove and tighten two different screws. And its straight blade was great for both simple and complex scoring, though like other straight-blade models, it produced slightly less pronounced ears than models with curved blades. Only one side of the blade is exposed at a time, so you'll need to rotate the blade manually if you want to use a new corner to score. Zatoba makes a lefty version of this lame, but lefties should also be able to use this one by simply flipping the lame over so that the screws face downward.

Model Number: n/a
Ambidextrous: Yes
Curved or Straight Blade: Straight
Included: Case, 5 blades
Price at Time of Testing: \$29.71

Mure et Peyrot Landaise Bread Lame



EASE OF USE	★ ★ ☆
PERFORMANCE	★ ★ ☆
COMFORT	★ ★ ☆

Simple and lightweight, this French lame did a good job of scoring both simply and more intricately, though because it had a straight blade, it made ears that were a tiny bit less pronounced than those made by curved blades. We liked that it came with a blade cover. And while it took us some practice to get the hang of undoing and snapping together the plastic blade guard to attach blades, once we did, we appreciated how safe the method was, requiring very little handling of the blade itself. The downside? Its handle was a tad short, so testers with larger hands had a hard time holding it comfortably.

Model Number: 101.1.436
Ambidextrous: Yes
Curved or Straight Blade: Straight
Included: Blade Cover, 1 blade
Price at Time of Testing: \$17.95

San Francisco Baking Institute Blade Holder with Handle



EASE OF USE	★ ★ ★
PERFORMANCE	★ ★ ★
COMFORT	★ ★ ★

This inexpensive, bare-bones lame is fairly typical of the kinds of lames you might see in professional bakeries. It’s as simple as it gets, with the merest suggestion of a handle and the most basic method for attaching blades—just pinch the blade at its top and bottom to curve it and then insert it over the metal stick that juts out of the handle. We’d have liked the handle to be a touch thicker and more grippy, but we were surprised at how much we enjoyed using it as it was—its minimalist, lightweight design made scoring feel particularly effortless. It’s great for scoring dramatic ears but a bit harder to use for complex scoring.

- Model Number:** Blade w/Handle
- Ambidextrous:** Yes
- Curved or Straight Blade:** Curved
- Included:** Nothing; blades must be bought separately
- Price at Time of Testing:** \$7.00 for holder