

# Taking Care of Your Cakes and Treats



*All of our cakes and treats are made fresh to order, which makes them naturally fragile and delicate. To maintain their original, beautiful condition, please follow our tips for careful transport, storage, and serving.*

## Carrying and Transporting Your Cakes & Treats

- ❖ Carry the cake from the bottom. Avoid pressing down on the sides or top of the box.
- ❖ Keep the cake level at all times, whether you are transporting it or storing it in the refrigerator.
- ❖ Transport the cake in a vehicle with air conditioning.
- ❖ Keep the cake away from direct sunlight, heat, and moisture.
- ❖ Do not place the cake on the car seat or the lap of any passenger.
- ❖ Instead, place the cake on the floor of your vehicle. Avoid putting the cake in the trunk, as it may shift and become damaged.

## Storing Your Cakes & Treats

- ❖ Refrigerate cakes and treats in their boxes until 1-2 hours before serving. This will help maintain the freshness of your cakes and treats.
- ❖ When you pick up your cake or when it is delivered, we will discuss care directions specific to your order.

## Serving Your Cakes & Treats

- ❖ Cakes and treats taste best when served at room temperature and remain moist. Room temperature will vary and be based on your environment, requiring more or less time to achieve.
- ❖ To ensure optimal flavor and texture, remove them from the refrigerator 2-4 hours before serving.
- ❖ Depending on the specific cake or treat, they may be suitable for display for longer periods.
- ❖ Be sure to remove any non-edible decorations before slicing, if there are any.
- ❖ A serrated cake knife or bread knife is highly recommended for slicing your cake. These knives have long, thin blades that make clean cuts through the layers without crushing them. Be sure to wipe the knife clean between each slice for the best results.
- ❖ If you have any questions or need tailored care instructions for your order, we can discuss them with you when you pick up your cake or when it's delivered.

## Leftovers

- ❖ When it comes to storing leftover cakes and treats, it's best to place them in an airtight container and keep them in the refrigerator. Generally, cakes can last up to 3 days this way.
- ❖ If you want to extend their shelf life, freezing is a great option. Wrap the leftovers in several layers of plastic wrap, then add a final layer of aluminum foil to ensure freshness. When done properly, cakes can stay good for about 2-3 months in the freezer.
- ❖ Always use your judgment when it comes to re-serving leftover cakes and treats. Make sure they still look and smell fresh before enjoying them again!