



Cake Care Guide

OUR CAKES ARE LOVINGLY HANDMADE FROM SCRATCH
WITH THE HIGHEST QUALITY INGREDIENTS AND ARE
DELICATE BY NATURE.

IN ORDER TO ENSURE THAT YOU ENJOY YOUR PURCHASE IN
PERFECT CONDITION, WE HAVE PREPARED THE FOLLOWING
GUIDE ON HOW TO PROPERLY AND CAREFULLY TRANSPORT,
STORE, DISPLAY AND SERVE YOUR CAKE.

Please ensure that you read this information carefully as we cannot be held liable for damaged items caused by incorrect handling and transportation. Once the cake has been handed over or delivered to the customer or an external courier organised by the customer, we are no longer liable.



Cake Handling

**WHEN CARRYING YOUR CAKE, PLEASE PLACE BOTH HANDS
UNDER THE CAKE BOX, BEING CAREFUL TO KEEP YOUR HANDS
UNDER THE CAKE CENTRE.**

DO NOT HOLD THE CAKE BY THE SIDES OF THE BOX.

**THE CAKE BOARD WILL BEND AND THE ICING MIGHT CRACK
OR GET STUCK ON THE EDGE OF THE BOX.**

**KEEP THE CAKE IN A LEVEL POSITION AT ALL TIMES TO AVOID
DECORATIONS FROM SHIFTING OR FALLING OFF.**



Cake Transportation

PLEASE MAKE SURE YOU HAVE A FLAT SURFACE IN YOUR CAR TO
TRANSPORT YOUR CAKE.

WE DO NOT RECOMMEND SOMEONE HOLDING THE CAKE.

THE FLOOR OF THE CAR IS THE BEST OPTION.

DRIVE CAREFULLY AND AVOID SLAMMING YOUR BRAKES OR TURNING
SHARPLY. PLEASE TRY TO AVOID BUMPY ROADS!

KEEP THE CAKE COOL (WE RECOMMEND HAVING THE CAR'S AIR
CONDITION ON) AND AWAY FROM DIRECT SUNLIGHT.

THE HEAT AFFECTS THE ICING AND WILL CAUSE IT TO DISINTEGRATE.

LONG JOURNEYS CAN CAUSE THE ICING TO SOFTEN, AND ON THIS BASIS
PLEASE TRY TO AVOID YOUR CAKE BEING LEFT OUTSIDE THE FRIDGE FOR
MORE THAN 30 MINUTES AFTER PICK-UP.

(OR ABOUT 15 MINUTES IN WARM WEATHER)



Cake Storage

**PLEASE TRANSFER YOUR CAKE TO THE FRIDGE AS SOON AS POSSIBLE AND
KEEP IT AWAY FROM DIRECT SUNLIGHT.**

**FOR MAXIMUM FLAVOUR AND A SOFT, MOIST TEXTURE WE RECOMMEND
REMOVING WHOLE CAKES (WITH THE EXCEPTION OF CHEESECAKES) FROM
THE FRIDGE ABOUT 45 TO 60 MINUTES BEFORE CONSUMPTION.**

**(RED VELVET, CARROT, AND OTHER CAKES WITH CREAM CHEESE FROSTING SHOULD
STAY REFRIGERATED UP TO 30 TO 60 MINUTES BEFORE SERVING)**

**CAKES TASTE AT THEIR BEST IF CONSUMED AT ROOM TEMPERATURE ON THE
DAY OF PURCHASE.**

**IF YOUR CAKE STILL APPEARS HARD, THIS MEANS THAT IT HASN'T REACHED
NORMAL ROOM TEMPERATURE, SO JUST LEAVE IT OUT FOR A LITTLE LONGER.**

**STORE LEFTOVER CAKE IN THE FRIDGE, COVERED WITH PLASTIC WRAP TO
PREVENT THE CAKE FROM DRYING OUT.**



Cake Display

**KEEP THE CAKE OUT OF THE SUN AND AWAY FROM HEAT TO
AVOID YOUR BUTTERCREAM CAKE FROM MELTING OR
SWEATING.**

**IF A CAKE GETS TOO WARM IT WILL BEGIN TO LOOSE ITS
SHAPE.**

**MAKE SURE YOUR CAKE STAND AND DISPLAY TABLE ARE
STABLE IF BUMPED TO AVOID DAMAGE TO YOUR CAKE.**



Cutting the Cake

REMOVE ANY CANDLES, TOPPERS, DECORATIONS, CAKE DOWELS AND ALL INEDIBLE ADDITIONS BEFORE SLICING YOUR CAKE.

PLEASE BE AWARE THAT WHILE SPRINKLES ARE EDIBLE, THEY ARE CONSIDERED A CHOKING HAZARD FOR CHILDREN UNDER 2.

COLD BUTTERCREAM, GANACHE OR CHEESECAKE CAN STICK TO A KNIFE AND MAKE THE CAKE CRUMBLE WHEN SLICING. TO ENSURE NEAT, SMOOTH SLICES, SIMPLY HAVE A JUG WITH HOT WATER AND A KITCHEN CLOTH AT HAND TO DIP AND WIPE THE KNIFE BLADE REGULARLY BETWEEN SLICES.

CLICK [HERE](#) IF YOU NEED HELP WORKING OUT THE NUMBER OF SLICES FOR YOUR CAKE.

TO LIFT YOUR SLICE OFF THE CAKE BOARD, USE A CAKE SLICE LIFTER OR PALETTE KNIFE.