

Cake Care Guide

Firstly, thanks so much for entrusting me with contributing to your special event! Here are a few tips for your custom cake:

Pick up: Feel free to park in or in front of our driveway. Make sure you have enough room in your vehicle for the cake to be kept level. You may want to keep the vehicle door open, as you will have both hands supporting a very heavy cake! Please note, once you pick up the cake, the responsibility is yours to safely transport it.

Safely Transporting Your Cake: When carrying your cake, place both hands **under** the cake to support the cake and keep it level. Do not hold the sides of the box as this could damage the cake and the box could collapse. Avoid putting it on a slanted car seat or holding it in your lap and ensure it is **cool** inside the vehicle. Also try to avoid braking or turning sharply! To take cake out of box, fold down the front of the cake box if this is an option.

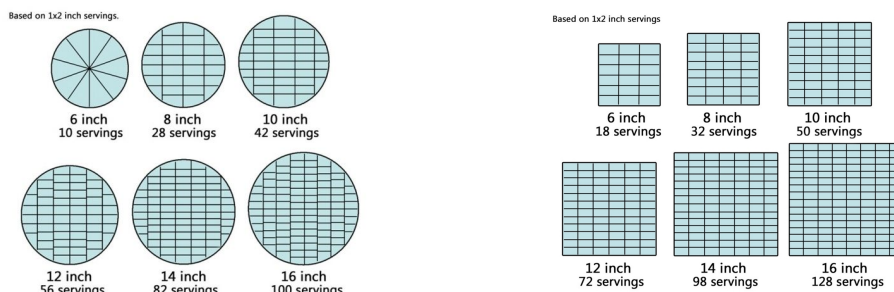
Cake Display and Storage: Make sure your cake stand and table are level and stable if bumped. Again, keep the cake out of the sun and away from heat, as the frosting can soften and melt causing cake layers to slide and fondant to bubble (don't place cake on heat generating appliances). **Do not refrigerate** cakes with fondant on them prior to your event, refrigeration can cause the fondant to melt from the moisture in the fridge. If your cake does not have fondant and has been refrigerated, allow it to come to room temperature prior to slicing to develop best flavour and texture. If you're celebrating in a restaurant, have them place it in a safe area that is room temperature. Did you know, some fondant toppers can be kept dry and at room temperature indefinitely!

Cutting and Serving the Cake: If you have a tiered cake or very tall cake, the layers of cake may be on separate cake boards. There may also be dowels or bubble tea straws in each layer to support the layer which is on a cake board above and a tall support through the centre of the cake through all the tiers to stop them sliding sideways. If fondant wraps all the tiers, you may need to locate the cake boards by making a cut downwards, then cut 'around' the circumference of the cake at cake board level to separate the tier for easier serving. You can also lift off each tier as per the photo and place on the table for cutting.



****Watch for and remove from cake all supports and decorations as you cut the cake, i.e. flowers, candles, cake toppers, toothpicks (often in cake toppers to hold them together and fasten them to the cake), dowels or other support material. THESE CAN CAUSE INJURIES IF FACE IS SMASHED INTO THE CAKE!**

The cake serving guide below can help you get the most servings from your cake. Fairytale Cakes tend to be much richer and denser than a store bought cake, so whatever method you use, cut slices smaller than you normally would or you may be throwing away a lot of cake! Cakes are best cut with a hot, dry, sharp knife. To make the cleanest slices, dip knife in hot water or run under a hot tap, and dry with clean napkin or cloth between slices.



Leftovers: Wrap well in plastic wrap or an airtight container and store in refrigerator for up to 3 days. If freezing, wrap in plastic wrap and aluminum foil, a ziplock bag or an airtight container. Allow to come to room temperature prior to enjoying.