

# Taking care of your Cake

## Transporting your cake:

- Always keep the box/cake level.
- Store flat in the boot of your car or foot space inside.
- Make sure to support the bottom of the box when carrying the cake and drive with care.

## Storing a Fondant cake:

- Store cake in it's box in a cool dry place
- Do Not Refrigerate or keep in an airtight container as the cake will sweat

## Storing a buttercream cake:

- If the cake has no fondant decoration on it, it can be stored carefully in the fridge.
- Buttercream cakes should be left to come to room temperature before eating (allow 2+ hours if possible)

## All Cakes:

- Keep cakes away from direct sunlight, moisture and heat as they may fade or melt.
- Any non-edible parts such as dowels, wires, and support material must be removed before serving.
- Once the cake has been cut the exposed cake should be covered with plastic wrap or foil to keep it from drying out and refrigerate
- Fondant and Buttercream protects the cakes for up to 5 days.

Please note all our cakes are made in an environment that uses Dairy, Egg, Nuts & Gluten

**Once the cake has been picked up, all responsibility belongs to the customer.**