



Cake Care Instructions

* Follow these simple instructions to ensure your cake is served beautifully and tastes delicious!



Pick Up

When carrying your cake, please place both hands under the cake, being careful to keep hands under the cake center. Keep the cake level at all times. **DO NOT PICK UP THE CAKE BY THE SIDES. THE BOARD WILL BEND AND THE FROSTING MIGHT CRACK OR GET STUCK ON THE EDGE OF THE BOX.**

Pick up or delivery are best done in the early morning and/or in a very cool, air conditioned car. Make sure you have enough room in your car for the size cake you are purchasing. Larger specialty cakes do not come with a box. Please have a have a clean level space available.



Transport

Keep the cake cool and away from direct sunlight. Please make sure you have a flat surface in your car to transport your cake. Most cakes will fit on the front floor board. Larger cakes will need to travel in the back of an SUV or wagon. Please avoid putting it on a slanted car seat or any area with a slant, we **DO NOT** recommend someone holding the cake, placing it on the floor board is the best option. **DO NOT LEAVE ANY OF OUR DESSERTS IN THE CAR FOR LONGER THAN IT TAKES FOR YOU TO GET HOME. THE HEAT AFFECTS THE FROSTING AND CAUSES IT TO BREAK DOWN.** Don't squeeze the sides of the box because the frosting may stick to the box. When carrying or transporting your cake, please place both hands underneath the cake to support the cake and the board. If you will be traveling with your cake after you take it home, we recommend keeping it refrigerated so the cake will be nice and firm for travel and of course, drive carefully and avoid slamming your brakes or turning sharply.



Storage

Cream Cheese Frosting, Fresh Whipped Cream Icing and Cheesecakes must be refrigerated. When placing Buttercream Cream Cheese Frosting in the fridge, please be aware that your cake will more than likely pick up the scent and flavor of any onion, garlic or other strong smelling items in your refrigerator. Please keep it away from these items if possible. Buttercream Cream Cheese Frosted cakes are best at room temperature (allow 2+ hours if possible). The cake should be refrigerated up to 1-3 hours before serving. Remove cake from refrigerator and let sit at room temperature to develop best flavor and texture. Tiered cakes take longer to warm up, so let sit at least 2 hours before serving. Store leftover cake in refrigerator. (Red Velvet, Carrot, Fruit and cakes with Cream Cheese Frosting should stay refrigerated up to 30 minutes to 1 hour before serving) Never freeze a fondant cake. Keep cakes away from direct sunlight, moisture and heat, as they may fade or melt.

Other

Please note all of our cakes contain dairy, egg and gluten. We are not a nut-free company. Sugar Flowers, Figurines and many sugar decorations are very delicate, don't touch them if possible, once the cake is delivered or picked up, all responsibility belongs to the client. Again, after delivery or pick up, all responsibility belongs to the client.

Thank you again for your order