Cake Care Instructions

If You are Picking-up Cake: 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.

**Transporting Your Cake:** Make sure to keep the cake level when you carry it home (avoid putting it on a slanted car seat!). 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. If your Buttercream/Fondant cake is not in a box and you are traveling, please have a clean car: any lint or dirt will stick to your cake.

**Cake Storage:** 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.

**Cake Display:** Make sure your cake stand and table are stable. Keep the cake out of direct sunlight and warm areas. If a cake gets too warm it will begin to loose its shape, and buttercream cakes may melt or the buttercream may turn yellow. Water and sugar do not mix; if fondant gets wet it will leave dimples. You may be tempted to wipe fondant if it appears to sweat. **DO NOT WIPE** the fondant: not only will you leave a lint trail on your cake, you will also cause irreparable damage. The fondant will dry over time as it comes to room temperature. Sugar flowers, figurines, and many sugar decorations are very delicate: do not touch them if possible.

**Important:**

Please watch for and remove all dowels, wires, and support material before serving. Once the cake is delivered or picked up, all responsibility belongs to the client.

**Your Cake Has:**