

# Before You Slice

## How to Care for, Store, and Serve Your Cake

### Transporting Your Cake Safely



#### ALWAYS KEEP THE CAKE LEVEL

Hold from the bottom and place flat in the trunk or floor of a cold, air-conditioned vehicle.



#### DRIVE CAREFULLY

Go slow, avoid sudden stops, and take wide turns.



#### TRANSPORT COLD, EAT AT ROOM TEMPERATURE

Cake travels best when chilled but should be enjoyed at room temperature. Avoid heat and direct sunlight during transport and at the venue.

### Storing Your Cake



#### DAY OF THE EVENT

Cake can stay on display indoors in an air-conditioned room (~70°F). If outdoors and over 75°F, keep the cake inside as long as possible before displaying.

#### FUTURE EVENT

Refrigerate or store in a cold room (<60°F) overnight. Bring to room temperature at least 3-4 hours before serving for best texture and flavor.

### Cutting Tips

Remove florals & 3D decorations before slicing. Use a sharp chef's knife and wipe the blade clean between cuts. Eat at room temperature (70°-80°F), the butter-based cake and frosting taste best this way.

### Cutting Methods

Follow the method that suits your cake's size and shape:

#### ROUND CAKES

**Regular Height:** Use either wedge or strip method.

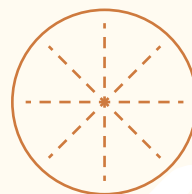
**Tall Height:** Use the strip method, placing a cutting board under each strip for stability.

#### TIERED CAKES

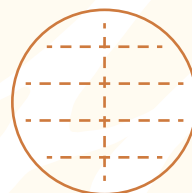
Unstack tiers first, starting with the largest. It's easier to store smaller leftovers.

#### SHEET CAKES

Cut into even rows and columns using the strip method.



WEDGE METHOD



STRIP METHOD

*Crafted by hand.  
Loved by all.*