



# Cake Care

## How to care for your cake once you have collected it

### Buttercream covered cakes ONLY:

#### Transporting:

- 1) Pick up and carry the cake box from the bottom only.
- 2) Keep the cake level at all times.
- 3) Ensure the surface is flat when travelling and that it cannot slide around or have anything fall on it.
- 4) Keep it cold or no warmer than room temperature (16-18°C)

#### Once at home or venue - storing:

- 1) Keep away from direct sunlight, moisture and heat when not in the fridge.
- 2) Store in the fridge on a level surface and ideally in the box.
- 3) Take the cake out of the fridge at least 20 mins before serving - best served at room temperature.
- 4) Use a sturdy cake stand if using one which is at least 1 inch bigger than the cake board itself.
- 5) Store the leftover cake in the fridge in an airtight container.
- 6) Do NOT have out in a hot room or overly warm room for too long - it will melt!

## Fondant covered cakes:

Transporting - As instructed for buttercream cakes points 1 to 4.

### Once at home or venue - storing:

- 1) Do NOT store in the fridge!!!
- 2) Keep at room temperature (16-18°C)
- 3) Store on a level surface.
- 4) Use a sturdy cake stand if using one which is at least 1inch bigger than the cake board itself.
- 5) Store the leftover cake an airtight container on the side
- 6) Do NOT have out in a hot room or overly warm room for too long - it will melt!

Enjoy your  
cake!

