

Cake Care Guide

**Always keep your cake out of direct sunlight, heat, and moisture. If you are eating your cake the same day, you can keep it in a cool room, out of direct sun, until you are ready to serve it.*

- 1 Pickup and carry the cake box from the bottom only. Never pick up the cake from the top or sides, especially if carrying a tiered cake.
- 2 Always keep the cake level during transportation, refrigeration, and display to avoid decorations falling off and the cake from falling over.
- 3 Place the cake in an air-conditioned vehicle, away from loose objects. Drive slowly, avoiding sudden stops and turns which could potentially damage the cake. Try to avoid leaving the cake outside of the refrigerator for longer than 30 minutes, unless the cake is ready to be displayed, to avoid the icing becoming soft on the cake.
- 4 Make sure that you have enough room in your vehicle for the cake type and size which is being collected.
- 5 Store cake in the box in a refrigerator. Keep the cake away from direct sunlight, moisture, and heat when it is not in the fridge.
- 6 Take the cake out to display about 1-2 hours before serving and make sure to serve the cake at room temperature. As a cake serving recommendation, cake tastes much better when it is served and eaten at room temperature. Bear in mind that the cake will lose its shape if it becomes too warm.
- 7 Cake decorations are very delicate so touch them as little as possible.
- 8 Use a sturdy cake stand, which is at least an inch larger than the cake board.
- 9 Remove all cake decorations before cutting and serving.
- 10 Store any leftover cake within an airtight container in the refrigerator. Follow this [link](#) for 3 easy ways to preserve cake.