

Cake Care

**Pick-up**: Make sure you have enough room in your car for the size of cake you are purchasing. If you do not have a clean level space, please bring someone to hold the cake.

**Transporting your cake**: Make sure to keep the cake level when you carry it/ transport it (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 hold the board/ box. Yoga mats are great if you have one to prevent cakes from sliding around in the car. Cars should be cool to prevent icing from melting (Blasting your AC is highly recommended on a hot day). Drive carefully with no sudden stops or sharp turns.

**Storing your cake**: Cream cheese frosting, whipped cream icing and cheesecakes MUST be refrigerated. Buttercream cakes or cupcakes can be refrigerated until an hour or so before serving. Leave time to allow the cake to thaw to room temperature. Fondant cakes are best kept in an air conditioned room for 1-2 days. Hand-painted and airbrushed cakes should not be refrigerated. Buttercream cakes, cupcakes and cookies can be frozen but DO NOT freeze fondant cakes. Store all leftover cake in the refrigerator. Lastly, keep cake out of direct sunlight to prevent colors from fading.

**Cutting your cake**: Use a long clean knife to cut slices, cleaning blade with damp clean towel between cuts if possible. Watch for and remove all possible dowels, sugar flowers, characters, and other supports before serving.

Once the cake is delivered or picked up, all responsibility belongs to the client.