



Cake Care Guide

Our cakes are lovingly handmade from scratch with the highest quality ingredients and are delicate by nature.

In order to ensure that you enjoy your purchase in perfect condition, we have prepared the following guide on how to properly and carefully transport, store, display and serve your cake.

Please ensure that you read this information carefully as we cannot be held liable for damaged items caused by incorrect handling and transportation. Once the cake has been handed over or delivered to the customer or an external courier organised by the customer, we are no longer liable.



Cake Handling

When carrying your cake, please place both hands under the cake box, being careful to keep your hands under the cake centre.

Do not hold the cake by the sides of the box.
The cake board will bend and the icing might crack or get stuck on the edge of the box.

Keep the cake in a level position at all times to avoid decorations from shifting or falling off.



Cake Transportation

Please make sure you have a flat surface in your car to transport your cake.

We do not recommend someone holding the cake.

The floor of the car is the best option.

Drive carefully and avoid slamming your brakes or turning sharply. Please try to avoid bumpy roads!

Keep the cake cool (we recommend having the car's air condition on the coolest setting) and away from direct sunlight. The heat affects the icing and will cause it to disintegrate.

Long journeys can cause the icing to soften, and on this basis please try to avoid your cake being left outside the fridge for more than 30 minutes after pick-up.
(or about 15 minutes in warm weather)



Cake Storage

Please transfer your cake to the fridge as soon as possible and keep it away from direct sunlight.

For maximum flavour and a soft, moist texture we recommend removing whole cakes (with the exception of cheesecakes) from the fridge about 45 to 60 minutes before consumption.

(Red Velvet, Carrot, and other cakes with Cream Cheese Frosting/Cheesecake Filling should stay refrigerated up to 30 to 60 minutes before serving)

Our cakes are butter-based and therefore taste best if consumed at room temperature on the day of purchase.

If your cake still appears hard, this means that it hasn't reached normal room temperature, so just leave it out for a little longer before serving.

Store leftover cake in the fridge, covered with plastic wrap to prevent the cake from drying out.



Cake Display

Keep the cake out of the sun and away from heat to avoid your Buttercream cake from melting or sweating.

If a cake gets too warm, it will begin to lose its shape.

Ensure your cake stand and display table are stable to avoid damage to your cake if bumped.



Cutting the Cake

Remove any candles, toppers, decorations, cake dowels and all inedible additions before slicing your cake.

Please note that while sprinkles are edible, they are considered a choking hazard for children under 2.

Cold buttercream, ganache or cheesecake can stick to a knife and make the cake crumble when slicing. To ensure neat, smooth slices, simply have a jug with hot water and a kitchen cloth at hand to dip and wipe the knife blade regularly between slices.

To lift your slice off the cake board, use a cake slice lifter or palette knife.