

STOP!!!!

We know your mouth is anxiously awaiting to take a bite into your delicious Giles House of Confections Cake/Cupcakes. BUT before you tear open this package, pop it in the freezer for a couple of hours so the icing can set. On the day of serving, remove the cake/cupcakes from the freezer and unwrap it completely **while frozen**. Set the cake/cupcakes on a cake plate and allow to thaw naturally. We sincerely hope your taste buds will be totally tantalized by this moist and delicious cake/cupcakes that has been perfectly crafted, especially for you.

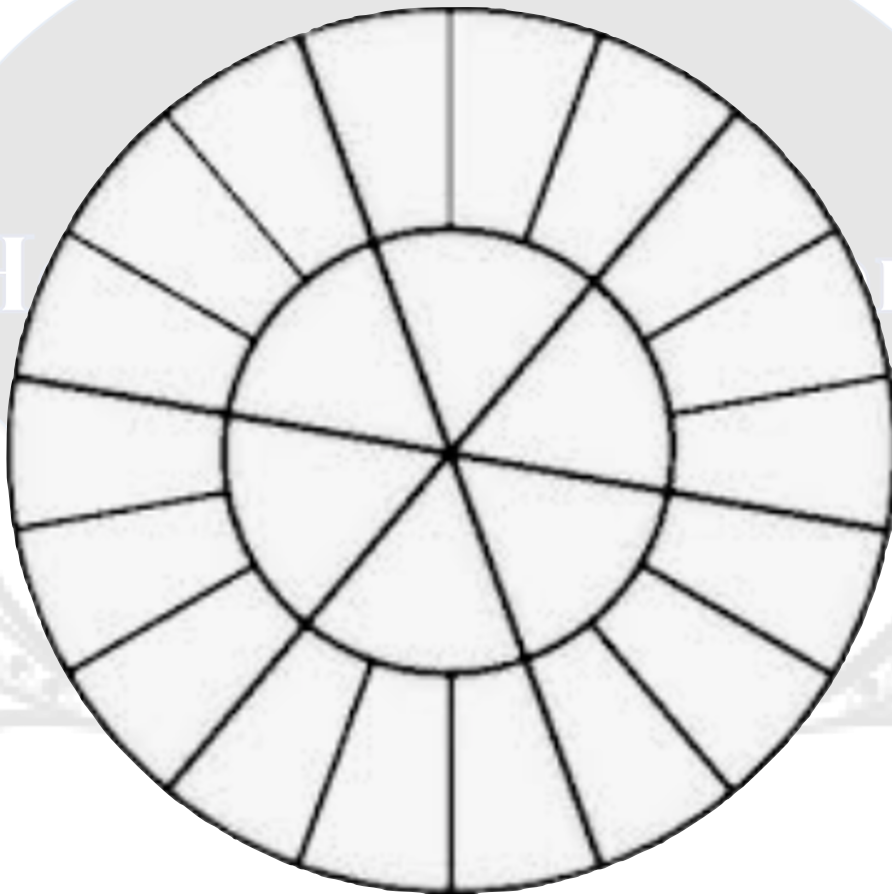
*****Please place the remainder of cake/cupcakes in the freezer to preserve freshness. PLEASE DO NOT LEAVE YOUR CAKE/CUPCAKES OUT PAST 24HRS AFTER DEFROSTING TO PREVENT SPOILAGE!**

Bon Appétit!

"We are Giles House of Confections, and we bring your edible dreams to life."™

Cake Cutting Instructions

- Measure approximately 2" from center of cake and make a circular imprint.
- From the edge of the circular imprint, cut around the cake similar to the diagram below.



Cake Cutting Illustration



GHC Green Initiative

Giles House of Confections is committed to saving our planet by using packaging materials that can be recycled or re-purposed.

The following items can be included in your recycle bin:

- *Shipping box*
- *Info packet*
- *Aluminum foil*
- *Packaging paper*
- *Cake board*

The following items can be re-purposed for other uses.

- *Glass jars*
- *Tulle ribbon*

A decorative, light gray floral frame with intricate scrollwork and floral motifs surrounds a central dark gray oval. The frame is symmetrical and features delicate, swirling lines and small flower-like details.

Giles House of Confections

www.gileshouseofconfections.com

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