

CAKE CARE & CUTTING

guide



HOW TO CARE FOR YOUR CAKE:

1. Pick up the cake box from the bottom & keep the cake level at all times during transport & storage.
2. Store your cake in an airtight box in the refrigerator, away from heat & moisture at all times. Do NOT freeze.
3. Remove your cake from the refrigerator 1–2 hours before serving & allow to reach room temperature.
4. If transporting longer than 3 hours, keep the cake in a cooler with ice. Drive slowly & take turns carefully.
5. Display your cake on a sturdy stand at least the same size as the bottom tier's cake board. Test for wobble before placing the cake.
6. Do not place the cake in direct sunlight, near heat sources, high-traffic areas, or near speakers with strong vibrations. If your event is outdoors, you **MUST** provide shade and refrigeration is strongly recommended prior to start.
7. Remove all decorations before slicing & serving.
8. Store any leftover cake in an airtight container in the refrigerator and enjoy within 3–4 days.

HOW TO CUT YOUR CAKE:

REMEMBER TO REMOVE DOWELS BEFORE CUTTING

1. Remove all plastic dowels from each tier before cutting. They are found in the center and in a circle near the edge of each tier.
2. Position a cutting board against the side of your cake and cut a 1" slice down the side.
3. Lay the cake slice on your board and cut into dessert (1"x2") or coffee (1"x1") portions.
4. Repeat for the rest of the cake to ensure even portions.
5. Extra tall cakes can be cut again through the middle for even smaller portions.
6. All items delivered with your cake (dowels, cake plate, toppers) are yours to keep — no need to return anything!

Thank you for choosing Brown Butter Bakeshop — we hope you enjoy every bite! ■