**How to Freeze Your Wedding Cake in 4 Simple Steps**

1. **Pre-freeze.** If you want to preserve all that delicate frosting decoration, you'll need to harden it a little, first. This sounds counter-intuitive, but as soon as possible (same day, for best results), put your tier in the freezer uncovered. Leave it there for a couple hours or overnight.

2. **Wrap in plastic.** Now that the frosting is frozen in place you can wrap the cake in about 5 or 6 layers of cling wrap. You'll want to cover as much of every surface as possible, but not handle the cake so much that the frosting starts to melt.

3. **Wrap in foil.** Next you can wrap your cake in a protective layer of heavy aluminum foil. It's ready for the deep freeze. Make sure it's in a location that won't get bumped a lot.

4. **Thaw before eating.** About 36 hours before your first anniversary (congratulations!) take the cake out of the freezer and unwrap it completely, first. Then let the cake thaw on a plate in the refrigerator. About an hour before you want to eat it, move the cake to a counter and let it reach room temperature. Enjoy!