

Cake Care Instructions



Pick up:

Carrying your cake will require both hands under the cake, close to the centre as possible. Keep cake level at all times. **DO NOT CARRY THE CAKE BOX ON THE SIDES, IT WILL BEND AND THE BUTTERCREAM WILL GET STUCK ON THE SIDES OF THE BOX.**



Transport:

Please keep the cake away from direct sunlight and the car temperature cool. Make sure you have a flat surface in your car to transport your cake. Most cakes will be able to fit on the floor in the front passenger's side. Please avoid sitting the cake on a slanted car seat. **DO NOT** recommend someone to

hold the cake.

DO NOT LEAVE THE CAR LONGER THAN NECESSARY. HEAT CAN AFFECT THE QUALITY OF THE BUTTERCREAM. If travelling after picking up your cake, we recommend keeping it in the fridge until time of travel, and of course, please drive carefully and avoid slamming on the brakes or turning sharply.

Storage:

All cakes should be kept in the fridge before serving. **DO NOT SIT ANYTHING ON TOP OF THE CAKE BOX AS DECORATIONS AND BUTTERCREAM CAN BE BROKEN OR SQUASHED.** Be cautious of what will be near your cake as the buttercream can pick up scent and flavour of any onion, garlic or other strong smelling items in your fridge. Keep cake away from direct sunlight, moisture and heat as the buttercream may melt and lose its texture.



Other:

On request, cakes are free from gluten. We are not a nut-free company. Flowers and toppers are very delicate, please don't touch them until after the cake has been cut. Once the cake has been delivered or picked up, all responsibility relies on the client.

