

Looking after your cake

We put a lot of love and care into creating your cake. This leaflet gives some ideas about how to keep your cake at its best, right up to the moment it is cut. We hope it is useful.

How do I carry my cake?

Your cake will normally be on a board that fits a box exactly the same size, to prevent it moving in transit. Always lift and hold the box from the underneath and try not to press in at the sides, to avoid damaging any of the decoration on the side of the cake. Also do not place anything on the top in case you damage any decorative items on the top of the cake. If your cake is taller than the box, we will use extenders to raise the lid. If the weather is windy or rainy we will selotape the lid on and cover the sides to prevent damage from water on the surface of the icing.

How is it best to transport my cake to its destination?

Ideally the cake should be transported on a flat surface in the boot or footwell of a car. It is best not to put on a seat or carry on your lap as these surfaces are often slanted and the cake may tip or fall. Please drive carefully and avoid bumps in the road as much as possible, particularly if the cake has models or other decorations that might be affected.

Where should I keep the cake until it is needed?

Do not leave your cake in the car once picked up. It could be too hot which would soften the icing or frosting, or too cold and cause it to condense and make the colours run.

A fondant or buttercream cake should not be stored in the fridge. There is nothing in these cakes that requires chilling and this will also cause condensation and colour running. Cakes are best kept at room temperature, in the original box we have supplied it in, away from children, pets and insects.

Ganache cakes and cream cheese/mascapone frosted cakes should be kept in a cool environment and eaten within a day, ideally. Fresh cream cakes should be stored in the fridge until just before they are required.

If you are placing your cake in the care of restaurant staff, do make sure they are aware of the above.

What is the best way to cut my cake?

First remove ribbons and any decorations that you want to keep.

For both square cakes and round cakes you need to cut straight across, not into the centre. This will give you more slices with no crumbling and each slice will be neater and easier to eat.

Cut a slice all the way across with a long bladed serrated knife and let it fall down flat, then cut it across at right angles into rectangular slices. You can make some slices smaller and some larger this way. Another tip is to use a thin chopping board to support each long slice as you cut and prevent it from breaking as you lower it to horizontal. The first slice might be mostly icing so I often don't

serve it. It can be used to cover any remaining cake to prevent it from drying out. Clingfilm the whole cake as well.

How long will my cake last once cut? How should I store it?

Our sponge cakes will generally last for up to a week, but are best eaten within 2-3 days. Once cut, they are best wrapped in clingfilm, then foil and/or put in an airtight container.

Cupcakes will last a few days if kept in a semi-airtight container, but may sweat and come away from their cases which will spoil their appearance.

Can I freeze my cake once cut?

Leftover cake can be frozen, but sugarpaste will be wet when defrosted and colours may run. Buttercream may become dry. In short, you can freeze but it will never be as good as it was.

Can I keep the models and how do I store them?

Yes, models can be kept and re-used. Avoid damp environments, bright sunlight, strong odours, children and pets! Keep in a non airtight box.

Understanding the advice labels

On your cake box lid we stick labels to advise you about all the ingredients in your cake. This includes information about ingredients that are classed as allergens, or ingredients not allowed for cultural and religious reasons. We also advise on non edible items and the flavours in each tier.

Please use this information to advise your guests as necessary and ensure that all non edible items are removed prior to consumption.

If you are placing your cake in the care of restaurant staff, do make sure they are aware of the above.

We hope this leaflet has been helpful and that your cake is the finishing touch to your special day.

Joanna and The Cake Box team