

# Caring for Your Cakes and Edible Masterpieces

We want to make it as easy as possible to take your new cake home and to keep it in best condition for the party. Here are some basic guidelines.

**Once your cake leaves our care, we are no longer responsible for any damages that occur, in transport or in your home. If you have specific questions about the care of your order, please ask.**

1. Before leaving, please **look it over carefully to make sure all details and spellings are correct.** We can make minor corrections before you leave.
2. **Place both hands under the board** of your cake to distribute the weight evenly when carrying. The corrugated cake boards can flex and bend if not fully supported, causing the cake to torque and leaving cracks in buttercream and in fondant.
3. Today's **cake boxes are not sturdy things**...please be careful not to squeeze the sides into your cake's pretty buttercream borders.
4. **Please arrive in a vehicle with space large enough to carry your custom cake.**
  - Large custom cakes may not include a box for transport or may be in an open box without a lid.
5. **Transport** your cake safely.
  - a. Place cakes in the **flattest** part of your vehicle: **floorboard or SUV flat bed space is best.** Your **seats are not a good location.** Most have some slope to them, and all it takes is a few degrees of slope combined with New York roads, curves, and hills to cause damage.
  - b. Be sure **items are not stacked around your cake that can fall or slide into your box.**
  - c. **Pets and children are devious**...especially when the scent of fresh cake surrounds them. They can't help it. :)
6. **Go DIRECTLY to your cake's final destination.** Every little bump, every little curve, every stop and go affects the solidity of your cake. Warm buttercream can and will slide down the sides of your cake, especially if they have heavy decorations or thick buttercream designs. Soft fillings can cause your fondant or buttercream coating to buckle if environment is too warm. **Reduce the risk by going straight to venue with your cake.**
7. If **traveling long distances** with your cake, let us know so we can **chill it** before you pick it up. **Pop the cake into the refrigerator** for an hour or so on arrival **to firm everything back up** again.
8. Be sure your cake is **not near a floorboard heater or in direct sunlight.** Cakes need to stay below 72 degrees to avoid melting. 65 degrees is even better. Never leave them in an un-air-conditioned car. Direct sun through glass is also bad.
9. When determining the placement of your cake at the event venue, **keep it out of direct sunlight and avoid increased temperatures near windows.** Not being mindful of these details could cause the decorations on your cake to melt while no one is watching. **The cake needs to stay below 72 degrees.**

10. Some elements of your cake **should not be refrigerated or frozen for long periods of time: chocolate, fondant, and gum-paste.** They draw moisture in the cool conditions of the refrigerator, causing condensation, dripping and/or moisture beads when you pull them out into high humidity.
11. Cakes that have been hand painted or airbrushed should not be refrigerated. As soon as it comes out of refrigeration, **high humidity condenses on cold cake, causing food colorings to drip and run.**
12. Your cakes are best enjoyed at room temperature, but Fresh Fruit, Cream Cheese Icing, and Egg Based Fillings (**pastry cream and lemon curd**) **should be refrigerated if being held overnight, for food safety.** Be sure to let us know if your cake will be served on a later date.
13. Sculptural elements and figurines **may contain wire supports or toothpicks or wooden skewers** for support. Please ask about placement of these items before serving to small children.
14. **Fluorescent Lights and Daylight can fade the color** of your decorations, especially items colored in pinks, blues and purples.
15. **We offer delivery services with touch up on site!** Delivery minimum is \$50 & up depending on location.
16. If we are delivering your buttercream cake, we will refrigerate it for as long as we can before pulling it out and placing the final details. This definitely reduces our stress and worry of buttercream and decorations sliding down the edges of your cake. On arrival, your cake may be quite cool. If you prefer to serve your cake at room temperature, please let us know so we can deliver earlier and allow your cake time to come to temperature in it's new home. **(Trust us...Chilled cakes are much prettier than melted cakes.)**
17. **Choosing the right cake stand** is tricky business, and there are many options on the market right now.
  - a. **Single layer cakes** can go on any cake stand. The adorable **metal and ceramic stands** are perfect for **small cakes.**
  - b. **2-Tiered cakes** should be limited to **well made ceramic or glass pedestal** cake stands. These cakes are heavier than you think. The 4 or 5 spot welds holding the base to the plate of metal stands can pop under the weight of **heavy cakes.**
  - c. For **3-Tiered cakes** or larger, we recommend **heavy duty cake plateaus** with a wide footprint instead of pedestals. Once you reach 3 tiers, your cake becomes very top heavy and can risk toppling over on single stem pedestals.
  - d. **Avoid** cake **plateaus with lips** around the upper edges or plates with a slope or curve. If you are using a pedestal with a lip, be sure we know the dimensions inside the lip. If the cake board cannot fit nice and flat on the pedestal, it risks cracking, bowing, warping, and potentially damaging your cake.
  - e. When choosing **wood slabs** for your cakes to sit on, choose slabs that are **level!** If your slab is even slightly off level, a stacked cake will appear to be a leaning tower. The visual effect is worse the taller a cake gets.

*Safe Travels!*