

Tiered Cake Instructions



Transportation:

- Place the cake box on a flat and level surface. The best option is the trunk or floor in your vehicle. Laps or car seats are not level and therefore considered bad for transporting as the uneven surface may result in 'cake shifting' which will ruin the cake or decorations.
- Secure the cake box from sliding.
- Remember to accelerate and brake slowly. Pretend you have a full cup of water on your dash which you do not want to spill.

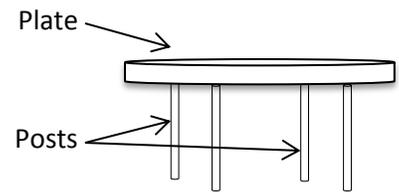
Handling and Storing:

- Cold (Refrigeration) is always better, preferred and/or needed. Most tiered cakes have been refrigerated for several hours before the ordered pickup time. Buttercream frosting and fondant frosting both become hard when cold. Cold frosting will help fight against the stress of traveling. If the cake is shaped, cold buttercream/fondant will help greatly in fighting its natural tendency to fall or crumble.
- If you are storing the cake for longer than 2 hours before cutting, refrigeration is the best option for storing your cake.
- Cake is always better when served at room temperature, therefore displaying your cake before and during the event is strongly encouraged. Most refrigerated cakes will come to room temperature within 2 hrs.
- Fondant details may react negatively to a 'wet' and cold environment. When placed in refrigerator fondant should be watched closely.

*Lovin Oven Cakery is **not** an allergen free environment. Allergens that we use on a daily basis include: nuts, flour (gluten), strawberries, chocolate, dairy, food dyes, and well as other known allergens. We will **not** guarantee, even with the highest degree of care, that allergens will not be present in any of our baked goods.*

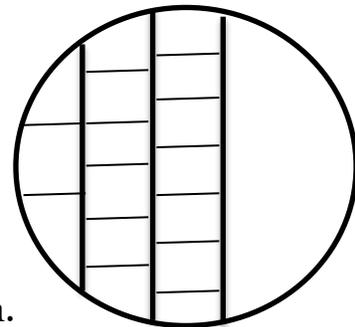
Separating Stacked cakes:

- All tiered cakes have a support system.
- All support systems are nonedible.
- Separation is encouraged before cutting but is not necessary
- Separating the tiers will ruin the design of your cake.
- Separation may also remove some frosting from the top of the bottom tier.
- Separation should be completed only moments before serving your cake. Many customers will prefer to separate the tiers away from guests as the process may become messy.
- Support systems are built with 4 posts and one plate. The plate is designed to be flush with the cake level (not frosting level) of the bottom tier. Make sure to have a platter or plate to place the top tier, plate and posts on after separation.
- Use your provided cake server. Slide the cake server between each tier under the plate separating the tiers. Carefully lift. If additional support is needed to lift and separate use a fork or another cake server. The plate, posts and top tier will be separated from the bottom tier.



Cutting:

- For efficient service and maximum servings, round cake should be cut as shown in this diagram.
- Sheet cakes should be cut in a grid pattern for square or rectangle pieces.



Storing unserved cake:

- Unserved cake should be kept uncut until serving again. Exposed or uncovered cake will become dry or crumble during storage.
- Unserved cake should be kept covered in an airtight non-translucent container and refrigerated.
- When ready to enjoy more cake, cut only what is needed and allow the cake to return to room temperature before eating.