

Cake Care

GUIDE

TRANSPORT



Carry the cake box with both hands under the box. Do not hold it by the sides.

Turn on the air conditioning in the car and avoid direct sunlight on the cake.

Place the cake in the car only on a completely flat & stable surface. Place an anti-slip mat under the cake box.

Drive very slowly around bends and brake carefully.

STORAGE



If you do not want to serve the cake immediately after collection/delivery, chill it in the fridge at 0-4 degrees.

ARRANGE

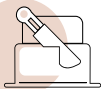


The finest flavour only develops when the cake has reached room temperature.

Take the cake out of the refrigerator at least 1-1.5 hours before cutting.

Avoid placing the cake in direct sunlight or in a very warm room.

SERVING

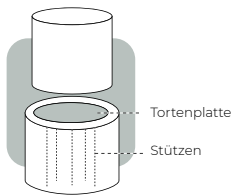


Read the Cake Cutting Guide for the cutting.

Have a wonderful celebration and enjoy your cake.

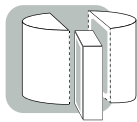
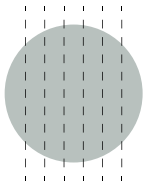
Cake Cutting

GUIDE



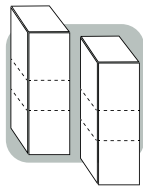
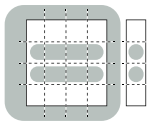
Please remove the decorations before cutting. For multi-tiered cakes, cake plates and supports are inside each tier.

To cut the cake, you need a sharp knife, hot water and a cutting board. Cut the cake into slices approx. 2.5 cm wide.



Hold the cutting board next to the cakes, cut the individual slices and tip them onto a board.

Divide the slices into evenly sized pieces on the cutting board.



Serve the cake pieces at room temperature.
I wish you a wonderful tasting moment.