

Transport and Storing Instructions

When trying to transport and store one of our buttercream cakes, here are some helpful tips!

A decorated cake with buttercream frosting can be stored at room temperature (62-68 degrees) for up to 3 days.

Do NOT leave a buttercream cake in a place where direct sunlight can get to it, as it will melt the buttercream.

If you want to refrigerate a decorated cake, place it in the refrigerator unwrapped until the frosting hardens slightly. It can then be loosely covered with plastic. Make sure to take the cake out of the refrigerator at least two hours before serving to make sure the cake comes to room temp.

Buttercream frosting can be frozen if it has to be. Be mindful that if you freeze one of our cakes, that color can run when defrosting.

Do put the cake on a sturdy, flat surface when storing it. A counter or table are fantastic options!

Please keep away from children, not only for fingerprints or missing icing, but our cakes can become quite heavy, and we would really like to keep little ones safe.

If your cake contains any other filling other than buttercream that needs to be refrigerated, it needs to be done within two hours of receiving the cake.

When transporting a cake, place on a flat floor board or trunk. Do NOT carry the cake in your lap, or place it on a slanted seat, as this allows the cake a chance to topple.

When transporting, we recommend an air conditioned vehicle. Heat and buttercream do not like each other, and your cake will melt.

When setting up your cake at an event, keep out of direct sunlight, and heat as much as possible. Ex. If you are having an outdoor wedding in the summer time anywhere when the air temp is above 75 degrees, leave the cake inside of an air conditioned building until 10-30 minutes before you want to cup and serve. This helps prevent catastrophes from happening.