

HOW TO STORE A CAKE

STORING A SPONGE

- Firstly, let the cake cool completely as it will end up with steam.
- Once the cake is at room temperature, cover it tightly all over with plastic.
- Keep the cake in a dry place at cool room temperature .
- If the weather is very hot or humid store the cake in the refrigerator. Wrap it well and put it in air tight container so it doesn't absorb other odors .
- Sponge can be kept in the freezer for up to a month. Allow ample time for thawing before using.



STORING AN ICED CAKE

For Cream Cheese and Whipped-Cream Icing :

- Once the cake is iced keep it in the freezer for 30 minutes till it sets and then transfer it to fridge.
- Do not leave the cake out at room temperature instead cover it with a box .



For Butter cream and Fondant

- such cakes when kept in fridge causes condensation and can make the colors bleed.
- If possible, transfer the refrigerated cake to an air-conditioned space before taking it out into a warm day.
- Its advisable to place fondant toppers on the delivery day itself.
- Once the cake is cut. Cover each and every cake with plastic wrap and then store it in fridge.



For Tier cakes

- For cakes that are tall, consider icing and storing it in different layers, then assembling them on the delivery day.
- its advisable to assemble the cake at venue only, as it can might fall while transporting.



TRANSPORTING A CAKE

1. When it comes to the box, size matters:

Take cake box that's the same size of cake board. If box is slightly larger then cake can slide around. Also, for height. Select a box at least 2 inches taller than your cake, especially if it's piled high with decorations.

2. Package decorations separately:

If you have gum paste flowers, fondant decorations or candles for cake, package those separately and place them on cake once arrived at your destination.

3. Weather condition:

Cake, icing and filling sensitive to heat. If traveling a long distance in the summers, avoid using butter cream or cream cheese frosting, as it can melt.

4. temperature in vehicle:

Cakes should be kept cool to prevent melting. turn the air conditioning on to keep it cool.

5. Travel first, build later:

If cake has more than one tier, package each tier separately, then assemble cake once you've arrived at your destination.