



# CARING FOR YOUR SHORT & SWEET TIERED CAKE

## TRANSPORTING

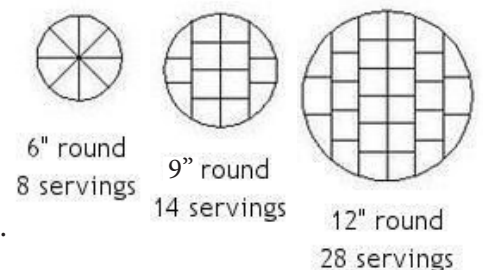
- Carry the box with your hands underneath the box. Do not carry it by the sides - this can cause the box to touch or damage the cake.
- Place cake box on a flat, level, non-skid surface. (Do not place on a person's lap.) If you have bucket seats, you can roll up a towel or sweater and place it towards the back of the seat to make a more level surface. Ideally you can place a large, firm board on top of this, and lay a piece of rubber grippy (shelfliner) in between the board and the cake box to prevent slipping.
- Drive carefully - slowly and smoothly, paying attention to corners, stopping, and starting. Leave more room between you and other cars than you usually do, in case you need to brake suddenly.
- We recommend storing the cake in the fridge until about an hour or two before cutting and serving. We do not recommend setting cakes up in the heat or sun.
- After setting the cake up, you can remove the skewer (if there is one): Twist gently until loose, and pull out slowly and gently. You can smooth over the hole with a small knife, or simply decorate with flowers or topper. If there is ribbon on the cake, remove the ribbon and anything securing the ribbon (pins or tape) before cutting. (Remove anything inedible - such as your own flowers or cake toppers - before cutting and serving.)

## CUTTING

- If cake is on a stand, remove from stand before cutting (to avoid tipping).
- Use a sharp knife. Slices should be about 2" x 2" if cutting into squares (and about 3-4" tall).
- Have a container of hot water on hand, along with a clean, dry towel. Dip the knife into the hot water, wipe clean with the dry towel, then slice. (The knife will drag more if it's wet.)
- Serving spatulas can be helpful for moving the slice of cake to the plate in one piece.
- Do not try to cut the grid all at once, this can cause cake slices to fall over and be difficult to plate nicely. Cut one slice at a time for the best results. ---->

## STORING

- Store leftover cake wrapped well, in airtight containers in the fridge. They should keep for several days. We do not recommend freezing our cakes.



## CONTACT INFO

- Questions? You can call our office at 541.683.5676.
- Office/phone hours are 10 am to 4 pm Monday - Saturday.  
We cannot guarantee the safety of any cake we do not deliver.