



Cake Care Instructions

MERRY BERRY: Our Merry Berry cake should be refrigerated at all times because it has a whipped cream frosting and filling. You can leave it in the fridge until it is time to slice and serve.

JAVA LAVA: The Java Lava cake should be kept in the fridge, but best if eaten at room temperature. Please bring out the cake to sit at room temperature 45 minutes to an hour before slicing and serving. When sitting out at room temperature, make sure it is not exposed to heat because the buttercream and ganache can soften and melt. The cake should be placed back in the fridge and should only be left out for a maximum of two hours if not consumed.

24 KARAT: This carrot cake should be kept in the fridge, but best if eaten at room temperature. Please bring out the cake to sit at room temperature 45 minutes to an hour before slicing and serving. When sitting out at room temperature, make sure it is not exposed to heat because the cream cheese frosting can soften and melt. The cake should be placed back in the fridge and should only be left out for a maximum of two hours if not consumed.

MERELY RED VELVET: Our red velvet cake should be kept in the fridge, but best if eaten at room temperature. Please bring out the cake to sit out at room temperature 45 minutes to an hour before slicing and serving. When sitting out at room temperature, make sure it is not too hot because the cream cheese frosting can soften and melt. The cake should be placed back in the fridge and should only be left out for a maximum of two hours if not consumed.

THE BIRTHDAY SUIT: The Birthday Suit cake should be kept in the fridge, but best if eaten at room temperature. Please bring out the cake to sit out at room temperature 45 minutes to an hour before slicing and serving. When sitting out at room temperature, make sure it is not exposed to heat because the buttercream frosting can soften and melt. The cake should be placed back in the fridge and should only be left out for a maximum of two hours if not consumed.

MERELY CAKES BY DESIGN (FONDANT CAKES): If your designed fondant cake is to be consumed the same day of pick-up, leave it out at room temperature and serve. If the cake is for the next day, make sure the box it came in is covered with plastic wrap and kept in the fridge. The fondant will become sticky due to moisture if left uncovered in the fridge. Bring out covered cake and leave the plastic on while the cake comes to room temperature (45 minutes to one hour) and take the plastic off after the cake has come to room temperature. Slice and serve the cake at room temperature, make sure it is not exposed to heat. Use a sharper or serrated knife to cut the fondant cake; always be careful when using sharp knives.

