



Here are a few helpful tips for the care and serving of your cake.

Enjoy!



During transport, I am happiest sitting flat on the floor of your vehicle, with the A/C on, and out of direct sunlight.



If I have fondant décor, I do not need refrigeration, just A/C.



If I am a buttercream cake, kindly refrigerate me, but take me out 2 to 3 hours before serving. I'm best at room temp!



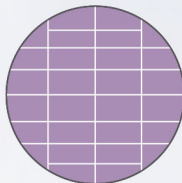
I will taste best on the first day of pickup.



For the prettiest slices, use a hot, clean knife for each cut. This can be achieved by running the knife under hot water, and drying between slices.



6" Round
12 Servings



8" Round
28 Servings

Please note, we do use all common allergens in the bakery every day.