

CARE & DISPLAY

So that you and your customers enjoy our cakes in tip top condition follow our simple 'Cake Care' recommendations.



Place cakes in freezer once delivered

1. Please ensure your cakes are placed into the freezer as soon as possible once delivered. Store cakes in a freezer observing the Best Before Date.

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Remove Packaging and defrost Loafcakes for 12/24hrs

2. When ready to use, remove outer packaging and film. Remember Loafcakes require 12/24 hours to defrost fully, all of our other cakes just need an hour.

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Portioning

3. Run a sharp knife through the incisions to ensure a clean slice. Traycakes will require a knife to be run underneath the product (unfold tray to do this). Loafcakes can be portioned using the portion guide printed on the side of the box (you may want to delay this a step if adding icing or sprinkles to your Loafcakes!)

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Display your Cakes

4. Our favourite method to display our cakes is at room temperature covered by cake domes or covered in a patisserie fridge. You can prolong their shelf life by covering and refrigerating at night.

If you have any questions please contact: support@cakesmiths.com

