

SAVOURIES CARE GUIDE

Follow our simple tips to ensure you and your customers enjoy our savoury snacks in tip-top condition.

1. KEEP COOL

Ensure your savouries are placed in the freezer as soon as possible once delivered unless you plan to use them straight away. The Best Before Date can be found on the outer packaging.

2. GIVE THEM TIME

Take your muffins and scones out of freezer the night before serving but keep them sealed up, this allows them to completely defrost overnight without drying out and will enhance their delicious cheesiness!

3. IN A RUSH?

If you need to defrost some in a pinch, pop into the microwave briefly for 15-20 second bursts until they feel soft and pillowy when squeezed a little.

Both muffins and scones are totally delicious once fully defrosted, but a warm muffin allows the flavour to open out and makes them even more moreish than before!

4. SERVE WITH STYLE

These are fabulous grab-and-go snacks for customers in a hurry, but can easily be dressed up with chutneys, side salads or slaws to make really tasty additions for your lunch menu.

Got a question?
Pop us an email at support@cakesmiths.com

