



## CAKE. TREATS. SWEETS.

### *Caring for Your Cake*

In order to maintain the look and flavor of your order, it's important to transport and store goods in suitable conditions.

#### **When transporting:**

You should prepare your vehicle so it's clean and free of items that could roll or slide in your (always) boxed and secured Shanny Cake. It is also a good idea to make room in your refrigerator for most (see below) goods before collecting.

Hold the box by the base ONLY, carrying by the sides of the box may damage goods. Place your cake on a flat surface during transport, such as the passenger side floor of your car for best traveling.

Turn off the heating in your car to ensure the buttercream doesn't melt (use high AC on warmer days).

#### **When storing your cake:**

You MUST refrigerate all buttercream and chocolate containing goods up until 1 hour before serving for best taste. If you are cutting and serving the cake yourself, make sure to remove any cake toppers, flowers, dowels, and non-edible elements beforehand.

*\*Please note, Shanny Cakes is not be held responsible for damages that occur to mishandled or incorrectly stored goods.*