

cake storage guide

If you have left over cake after your event, we recommend the following ways to store and keep your cake.

Buttercream Cakes

Your naked cake needs to be kept in the fridge as soon as you get it home from your event. You can keep it in the fridge for the next 24 hours. Any left over's after this time can be frozen for up to 3 months (but we recommend 1 month). To freeze your cake cut it into portion sizes and wrap it in cling film and place it in an airtight container. When you want to eat a piece remove it and allow it to come to room temp before consuming. Once frozen do not keep it in the fridge.

Cupcakes

Cupcakes are best kept in the fridge for up to 24 hours after your event, any remaining cupcakes after this time should be placed in the freezer. You can freeze cupcakes for up to 3 months (but we recommend 1 month). To freeze your cupcakes, wrap individually in cling film and place it in an airtight container.

Donuts

Donuts are best eaten the day of your event, if you have leftovers you can keep them on the bench for 24 hours after this time, we do not recommend storing them. As your donuts have been sealed with chocolate, we do not recommend placing them in the fridge, it will cause the chocolate to sweat and dry out the donuts.

Cookies

Cookies are best eaten the day of your event, if you have leftovers you can keep them in a sealed airtight container on the kitchen bench for up to 3 days. After this this time we do recommend storing them in the fridge or freezer in an airtight container.

Fridge storage 1-2 weeks, freezer storage 1 month.

Remember it's important to defrost your cake and bring to room temp prior to eating for maximum freshness and taste. Cold cake will taste stale....

Enjoy