

HOW TO CARE FOR YOUR

Sweet Arts Cake!



TRANSPORT

- **Consider delivery** to simplify transport and convenience for your special day.
- **Place** on a **flat surface** in a **cool vehicle**, not on someone's lap. Support the box underneath - *Do not hold it by the corners!*
- **Drive slowly**, being careful at intersections, stopping, starting and going around corners.
- Unfasten the front panel of the box to remove by grasping the board to slide it forward. Then place it where it can be best displayed. Refrigeration is *not* essential if the cake is to be served the same day and in moderate temperatures.
- It may seem obvious, but **leave the dog home** when transporting your cake!



SERVING

- **Use a small serrated knife**, and a gentle sawing motion. A cake server, spatula or even a larger knife can be inserted under the slice to lift it out for serving. Use an extra plate to remove excess frosting from your knife as you cut.
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- **For Round Cakes:** Like pie pieces for 8 inch and smaller. But getting square pieces from a large round cake can be tricky! (We have diagrams.)
 - **Tiered cakes** contain supports and cakeboards. Separate the layers and remove the supports before serving the cake.
 - **Equipment:** If you have rented any of our equipment, return it clean and undamaged within a week to receive a full refund.