

# AMY'S BREAD

## Cake Care



Please follow these simple instructions to ensure your cake is served beautifully and tastes delicious!

- ❖ **TRANSPORTING:** Make sure to keep the cake box level when you carry it home (avoid putting it on a slanted car seat!). Don't squeeze the sides of the box because the frosting may stick to the box.
- ❖ **SLICING:** Run knife between cake bottom and cake board. Use long knife to cut slices, cleaning blade with damp paper towel between cuts if possible.
- ❖ **COCONUT CREAM CAKE** should be refrigerated. One (1) hour before serving, remove cake from refrigerator and let sit at room temperature to develop best flavor and texture. Store leftover cake in refrigerator. Frosting will sour if left many hours at room temperature.
- ❖ **MONKEY CAKE & CARROT CAKE, or other cakes with Cream Cheese Frosting** should be refrigerated. Thirty (30) minutes to one (1) hour before serving, remove cake from refrigerator and let sit at room temperature to develop best flavor and texture. Cream Cheese frosting will melt if left too long at room temperature. Store leftover cake in refrigerator.
- ❖ **LEMON MOUSSELINE CAKE** should be refrigerated. At least one (1) hour before serving, remove cake from refrigerator and let sit at room temperature to develop best flavor and texture. Store leftover cake in refrigerator.
- ❖ **STORE ALL OF THE OTHER AMY'S BREAD CAKES AT ROOM TEMPERATURE.** Refrigerating them for any length of time will harden the frosting and compromise the texture of the cake. Even leftover pieces should be stored covered at room temperature. This includes RED VELVET CAKE, YELLOW CAKE, DEVIL'S FOOD (chocolate) CAKE, and ANGEL FOOD CAKE.
- ❖ **FREEZING IS NOT RECOMMENDED FOR ANY OF OUR CAKES.**