

## Cake & Buttercream Care Tips:

Room Temperature Enjoyment: Our cakes and signature buttercream are made with real butter and therefore best enjoyed at room temperature. Never eat our cakes cold as cold cake can be mistaken for dry cake, and cold buttercream is hard and tasteless. For optimal enjoyment, we suggest allowing your cake slice to reach room temperature before indulging.

Fruit and Chocolate Ganache Cakes: Cakes with cooked fruit or chocolate ganache can stay at room temperature for up to 2 days before needing refrigeration.

Other Fillings: Cakes with reductions, preserves, compotes, curds, fresh fruit, or whipped cream cheese fillings should be refrigerated after 3 hours at room temperature.

Storing Leftovers (Up to 2 Days): Chill cake slices uncovered in the fridge for 20 minutes to harden buttercream. After chilling, wrap each slice 3 times securely in plastic wrap ensuring it clings tightly to the cake. Store the wrapped cake in an airtight container on the countertop for up to 2 days away from heat, sun, and light.

Long-Term Storage (Up to 3 Months): Chill cake slices uncovered in the fridge for 20 minutes to harden buttercream. After chilling, wrap each slice 3 times securely in plastic wrap ensuring it clings tightly to the cake. Then, wrap each slice in foil for added protection. Place the wrapped slices in a sealed airtight container or zip-close freezer-safe bag. Store in the freezer for up to 3 months. When you're ready to enjoy, remove a slice(s) from freezer and allow it to come to room temperature for 1.5 – 2 hours before indulging.

## Enjoy your cake and ensure its freshness with these simple steps!

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