

Thank you for choosing Buns Bakery!

Take a look at our guide on how to transport & serve your cake, we hope you enjoy

- Pick up and hold the cake box from the bottom, never from the sides.
- Transport in an airconditioned vehicle and keep away from direct sunlight.
- Place the cake on a flat surface i.e floor of the passenger's seat, never on the car seat or in someone's lap.
- Place in the boot of the vehicle ONLY if the back seats are folded down to allow cool air to flow through.



Transport



Storage

- Store refrigerated between 0-4 degrees Celcius, in original packaging.

- Keep the cake refrigerated and place it on the display table just before the event starts.
- Ensure the room is air-conditioned or as cool as possible.
- Keep away from heat, direct sunlight and glass windows.



Display



Serving

- Best served at room temperature.
- Remove from refrigeration 1-2 hours before serving.

Cake Care

GUIDE

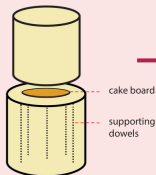


BUNS BAKERY

| www.bunsbakery.co.za

| [@bunsbakeryct](https://www.instagram.com/bunsbakeryct)

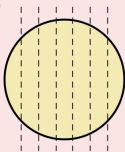
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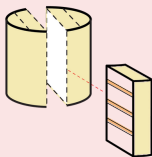
Remove all decorations before cutting, including the section of buttercream where fresh flowers have sat against. If you have multiple tiers, remove cake boards and supporting dowels prior to cutting the bottom tiers.

Start with an aerial view of the cake. Roughly mark your cut lines.

2.



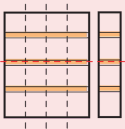
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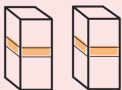
Slice vertically downward the entire length of the cake with a hot, sharp knife. Separate the cut slabs of cake onto a cutting board.

For each slab, make multiple, evenly-spaced, vertical cuts. Then make one horizontal cut in the middle.

4.



5.



Each serving consists of two layers of cake. Serve at room temperature and enjoy!

Cake Cutting

GUIDE

