



Useful Information

'Best Before' period

The 'Best Before' period of my cakes depends on a number of factors:
The inclusion of any fresh ingredients
The time already used in the creating the piece
The relevant air temperature and humidity at which the cake it is kept prior to consumption.

However, as a guide, fondant covered sponge cakes usually have a 'Best Before' Period of two weeks whilst uncut from point of collection. Once cut into, exposed sponge cake should be stored in an airtight container and consumed within seven days. Uncovered or naked sponge cakes should be eaten as soon as possible with remaining sponge placed in an airtight container, and consumed within seven days. Light fruit cakes follow the same principles as sponge cake. It is possible to preserve simple sponge by freezing, for up to three months, however, iced cakes will spoil. Sponge cakes should not be stored in the refrigerator as this draws moisture from the sponge and promotes them going stale prematurely. The exception to this is cakes containing either fresh cream or ganache, where the dairy requirement to be chilled outweighs the cakes requirement to stay moist for food safety reasons. Cakes containing ganache or fresh cream should always be kept refrigerated and eaten with three days.

Covered luxury fruit cakes can last for years in a perfectly healthy state, especially if pre-soaked in alcohol, which is a natural preservative. Please note however, that natural colourants found in fruit and almond paste will over time bleed into any fondant or icing. Whilst this would not necessarily affect consumption of the cake, it will certainly affect the appearance of any saved cake tiers. Cakes By Kate recommend a maximum Best Before period of 3 months for uncut luxury fruit cakes. Once cut, this fruit cake should be stored in an airtight container and eaten with two weeks.

Storing decorated cake

Uncut fondant covered cakes of all types should be stored in the open, away from sources or heat, light and moisture. Heat will affect the integrity of the sugar and any buttercream and may lead to warping or leaning of the finished cake. Light can have the same effect as heat but with added possibility of bleaching and discolouration of icing. Moisture and damp environments will affect the integrity of icing, which naturally draws moisture from its environment. The result is that sugar creations such as flowers and models will droop and possibly break and colours will bleed between adjacent items. **Always keep cakes in a cool dry environment** prior to use and NEVER leave them sitting in vehicles for more than the absolutely necessary transportation time. Where possible Cakes By Kate will supply a cake box for your cake. However, some cakes are too irregular or too large for a standard box. For hygiene purposes, these cakes should be transport stored in an oversized cardboard box or with a light piece of fabric draped over the cake to create a barrier to the air, dust and sugar loving flies; a clean voile curtain is an ideal option.

Transporting Cakes

Your cake will be supplied in a box.

Please place your cake in the boot, or on the floor of the car, not on sloping seats. It is not safe to have the cake held in someone's lap. As soon as possible, remove the cake from the car to a cool place.

Portion Guide

My sponge cakes are usually a generous 4 ½" to 5" deep, consisting of 4 layers of sponge with filling. Fruit cakes are usually 3 ½" deep. Please check the portion guide as due to the height of my cakes you may find that you need a smaller diameter cake than you first thought.

There are two standard portion sizes when cutting your cake:

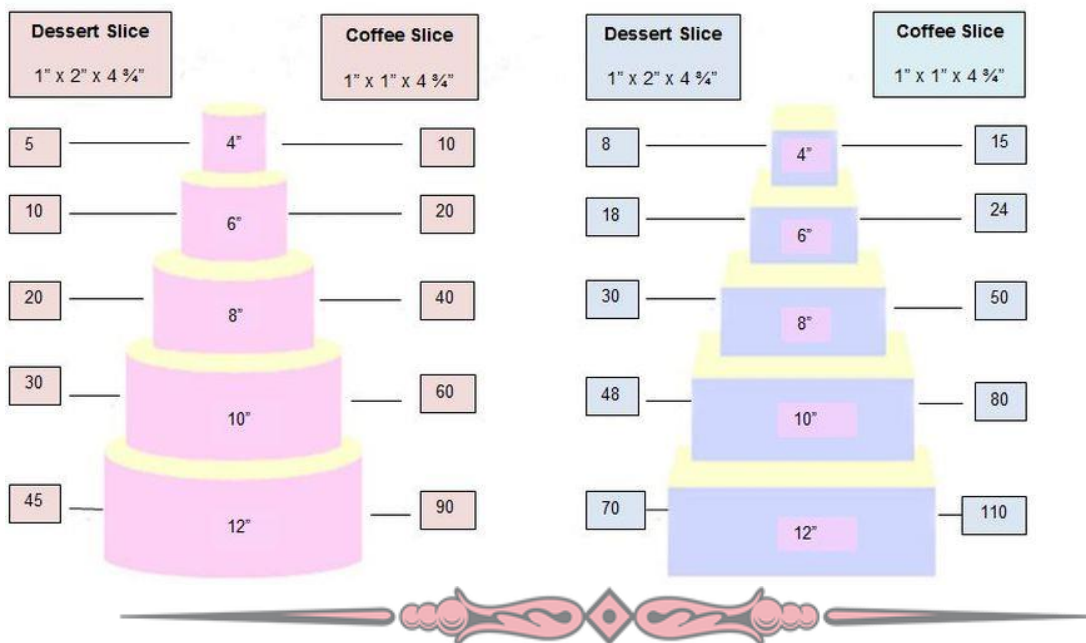
A dessert slice is approximately 1"x2"x5" and a coffee slice is approximately 1"x1"x5".

A dessert size portion can be incorporated into your wedding breakfast and could be served with cream/ice cream.

A coffee size portion is a generous slice at the end of a 3 course meal, for your evening buffet or for your guests to take home.

Please make sure that you inform your venue how they are to cut the cake.

If you are having a tiered cake I recommend that you have at least two flavours for your guests to choose from.



Cutting Guide

Always use a clean dry knife.

If you have a tiered cake unstack it.

For round cakes cut off one edge and discard to form a straight edge to take your slices from.

Cut off a strip of cake 2" or 1" wide depending on whether you are cutting dessert or coffee portions.

Lay the entire strip on its side and cut into 1" fingers.

Cutting slices this way is much easier and neater as the filling is not dragged down the cake as you cut. It ensures that you get the correct number of portions from your cake.

Clean the knife frequently but ensure that it is dry before using.

