



Heat and humidity is a cakes worst enemy!

but your function is in the middle of the day at the height of summer, outside and inside a volcano.... Hot! .....And you don't have a spare fridge...

Sounds like the worst possible scenario for cake?" well your right. It is. But don't panic there are some solutions.

## Decorations

While most sugar decorations wilt and melt in heat there are some that hold up better in heat than others, gum paste and wafer paper flowers hold up well. Baked edible lace have great staying power.

But if you are dealing with humidity, you make have to opt for synthetic or plastic toppers.

## Cake

There will be certain flavours and style cakes that you will have to stay away from like custard, fresh cream and fruit/ jams fillings. These tend to not only spoil in the heat but can melt and compromise the structural integrity of a cake.

Trust me! I've pushed the boundaries of cake too far which has me rocking back and forth on the floor sobbing followed by late nights baking a replacement. YES Cake can be a cruel mistress!

Sticking to denser cakes will hold the cold temperature in its core longer and can help compete with the rising temperature.

This doesn't mean that you are limited to only chocolate, there are plenty of other tantalizing flavours available that can hold its own on a hot day.

## Faking it

You can have your cake and eat it too!

Fake cake are used for many different reasons and can be decorated in exactly the same way a standard cake can.

It can be used to create the illusion of a taller , grander cake for that wow factor.

If you wish to have your cake "on display" all night and have separate cake for guests

Or a substitute for a cake stand.

Either way, Fake cakes look exactly like the real stuff and can take just as long to decorate. The decorations are just as susceptible to heat and humidity as standard cakes.... with one major advantage - you don't have to worry about it falling over, collapsing and if you are serving slab cake you can choose whatever flavour and filling you like!

Slab Cake is a great way to save on decoration costs and keep it fresh in the fridge on a hot day. You can opt for it to come pre sliced for you or you can have your caterer slice it in the kitchen out of sight.

***"my cake looks like its sweating!"***

Condensation can happen if the cake has been stored in a refrigerator and put out on display without having any time to acclimatise to the ambient temperature/brought up to temperature too quickly. Sometimes this cannot be helped depending on the choice of flavour and ingredients.

The condensation will evaporate and your cake will still be safe and fresh.

To prevent this from happening, bring your cake out of the fridge a few hours before your party starts but leave it in its box.

After a couple of hours, unbox the cake and let it sit for another hour. This will help minimise any condensation and give your cake time to breath and acclimatise to the room temperature.