

Storing Cake

You have just received delivery of your amazing cake! Now what to do?! The party isn't for ages!

The one thing to keep in mind is that cakes worst enemy is humidity and heat.

Cake is pretty resilient and can withstand being on display or unrefrigerated for a while safely and still be fresh to serve later that night.

Most venues and caterers are well versed in the handling of cake, and if kept out of direct light, away from lamps, windows and heat sources in a relatively cool room your cake will hold up just fine.

If it's a warm day and you aren't displaying the cake for quite a few hours, a spare fridge is the best option

If fridge real estate is at a premium, a cool dark room away from traffic is the next best thing. Keep the cake in the box it has been transported in to help buffer any temperature fluctuations.

Is it the middle of summer and you are having an outdoor beach party?

Then perhaps look at getting a "Fake" cake for display and slab cake ready with the caterer to serve to guests.

Upon booking your cake, there will be some questions I will ask so I can prep your cake for your event. Sometimes it might mean that I swap out some ingredients for a substitute that can hold up better in temperatures, or construct the cake in a way to help it survive the party.

"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.

Freezing cake

After the excitement of the party has gone and your are left to clean up, you find that you still have cake left.

Whether you over catered, you ordered extra for yourself or someone forgot to take that extra slice home you can safely store the cake for later.

Apart from using the trust plastic wrap and sticking it in the fridge for the next few days there are other ways of savouring your cake for longer.

Cake will normally keep in the fridge for UP TO a week after your event.

You can freeze cake for UP TO 3 months

But there is a little old wives tale that still seems to hold some truth and has worked well for many of my customers.

The Cake Rule of Three....

Wrap your cake in glad wrap making sure there isn't any trapped air. Wrap the cake firmly and Then wrap the cake in foil.

Repeat the process twice more times so you have 3 layers or alternating glad wrap and foil.

You can then store your cake in the freezer for UP To 1 year!

** this was an old process used to store the top tier of a wedding cake for your first year anniversary. Traditionally fruit cake was used but depending on the cake and density you can use this method on most modern cakes.

