

Serving, Handling & Storage Guide

We use butter. We use the freshest ingredients possible in every product made at Sweet by Nature. One of these essential ingredients is unsalted butter. Baked goods made with butter taste amazing, but only at the right temperature. We refrigerate our products to comply with health department regulations. So we suggest following the guide below to best enjoy Sweet by Nature cakes.

Room Temperature

Our cakes taste better at room temperature and we strongly advise every customer to follow this simple instruction—serve cakes at Room Temperature.

Why serve cake at room temperature? Because it tastes better!

Why refrigerate the cake? The health dept. requires that we store perishable goods at 3 to 5c.

How long will it take to hit room temp? 5-15 minutes for cupcakes & slices. 1-3 hours for a cake (6"-9"). Bigger cakes take more time. See the chart below.

In a rush and can't wait? We don't recommend it but you can microwave items for no more than 10 seconds.

Product Serving Guide

How to care for cakes made with sugar paste and royal icing:

- Cakes and ornaments made from sugar should not be put in the refrigerator
- Cakes should be stored in a low humidity environment
- Cakes should be kept in a cool place and away from sunlight

Product	Recommended Serving Temperature	Overnight storage
Cakes with Ganache or buttercream icing finish	Keep at room temperature for a minimum of 60-90 minutes and maximum of 4 hours before serving	Place plastic wrap against exposed cake, store in the fridge
Cupcakes, tarts and individual desserts	Keep at room temperature for 15-30 minutes before serving.	Loosely cover with plastic wrap, store in fridge
Novelty Cakes with rolled fondant finish	Room temperature	Keep in box, store at room temperature in a cool, dark area
Cakes with Rolled fondant finish	Room temperature	Keep in box, store at room temperature in a cool, dark area
Brownies, cookies, scones, sticky date pudding, orange babycakes	Room temperature OR place on cookie sheet in an oven set to 300°F for 2-5 minutes	Cover tightly with plastic wrap, store at room temperature

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Cake Cutting

Cut like a pro. If you're serving a lot of people quickly, keep your knife in a jug full of hot water between slices. It will help give you clean, sharp edges with each slice. Dry the knife each time before cutting cake.

Anniversary Wedding Cake

Year-old cake can be delicious! It's true. You can store your wedding cake's top tier (or any slice) and serve it safely for your one-year anniversary. Many people wonder how this is possible. Follow these simple directions:

1. After the reception is over, remove any decorations, (e.g. flowers, figurines) and place the top tier of your wedding cake in the fridge overnight
2. The following day, tightly wrap three layers of plastic wrap around it. Place in a Zip lock bag, label it, and put it in the freezer
3. A day before the anniversary date, take the cake from the freezer and place in the fridge to thaw
4. The following day, unwrap and leave on the bench. Allow 2-4 hours for cake to come to room temperature

How to store sugar flowers and figurines

Reminder: They are for decoration only and should be removed prior to serving.

- Store in a dry but not air tight container
- Silica gel crystals are recommended to assist with dry storage
- You may like to purchase a bell jar as a permanent display for your sugar flowers
- Keep away from humidity, moisture and sunlight. Expect some colours to fade with time.

Cake Handling (Getting the cake home in one piece!)

Place the cake on flat surface with non-slip mat underneath (We have some available in-store, please ask if you need some!). Keep air-conditioning on at all times and keep cake away from direct sunlight.

If you have any further queries, please don't hesitate to contact our team on 9456 9300.

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