



Cake handling and Cake transport instruction

The following cake handling and cake transport will ensure your cake reaches its destination unharmed:

- If the cake or baked goods are put in a bag, keep them **level in the bottom of the bag**. Don't tip the box or bag on its side and hold it steady.
- Only **carry one bag at a time**, as carrying multiple bags in one hand is likely to make the boxes tilt.
- Only put **one cake box in each bag**, as stacking them will cause the underneath box to be squashed and the decoration may get damaged.
- If carrying a cake box in your arms, **hold the box from underneath** and keep it level. Avoid tilting the box or holding it by the sides, as this may cause the cake to slide or squash.
- If transporting a cake in the car, place it in the **boot or the passenger footwell**, as these surfaces are the most level. Don't put it on the passenger seat.
- Keep the **air conditioning on** in the car whilst the cake is being transported to prevent the icing from melting. The air con will act like a fridge.
- Keep journey times to a minimum (ideally **under 30 minutes**) to avoid the cake warming up and the icing or buttercream melting.
- Avoid bumpy car journeys if possible - take **main roads** and not country lanes - to keep the cake level and stable throughout transportation.