

At Bar Cake we take great pride in every cake that leaves our bakery. We don't use any artificial flavours, colours or preservatives, so we freeze all of our cakes within hours of baking them to keep that freshly baked taste and lock in all the goodness.

To make sure that your customers eat our cakes at their very best just follow our **simple cake care guidelines**:

- Store cakes in a freezer until ready to use.
- Remove from freezer and immediately...
  - Remove all packaging
  - For ready portioned cakes, run a sharp knife through the incisions to ensure a clean slice
- Display cakes...
  - At room temperature covered by cake domes (you can prolong their shelf life by covering and refrigerating at night)
  - Covered in a patisserie fridge
- Avoid displaying cakes in direct sunlight or close to sources of heat.
- All of our cakes are best eaten within three days of being defrosted, but they should last longer if stored correctly.

**REMEMBER... you don't need to defrost the whole cake.** Just take out the slices you need to create your display and keep the rest frozen. Out of their packaging our cakes only take **one hour to defrost at room temperature.**

**If you follow these simple guidelines we promise you'll enjoy serving and eating our cakes as much as we've enjoyed baking them.**

The Bar Cake Team

Bar Cake  
[www.barcake.co.uk](http://www.barcake.co.uk)  
@Bar\_Cake

