

KOEK

- Delights -

A little guide from my kitchen to yours

CAKE CARE



FRIDGE FIRST, ROOM TEMP TO SERVE

*Think you don't like buttercream?
Try it at room temp.*

Keep it in the fridge, then take it out 1 to 2 hours before serving. Cold buttercream is firm and muted. At room temp it's soft, creamy and tastes so much better.



KEEP IT COOL

Sun, heat and humidity soften buttercream. Keep it somewhere cool, dry and shady.



CARRY IT FLAT

Hold the box from underneath and keep it level. Put it on the car floor and drive gently.



HANDLE GENTLY

Fondant figures and toppers are fragile. Lift them off before cutting.



CUT WITH CARE

Use a long, sharp knife and wipe it clean between slices for neat cuts.



Please note: there are dowels inside

Leave them in and cut around them. They're not edible, so make sure none end up on a plate.



*Thank you for choosing Koek Delights.
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