

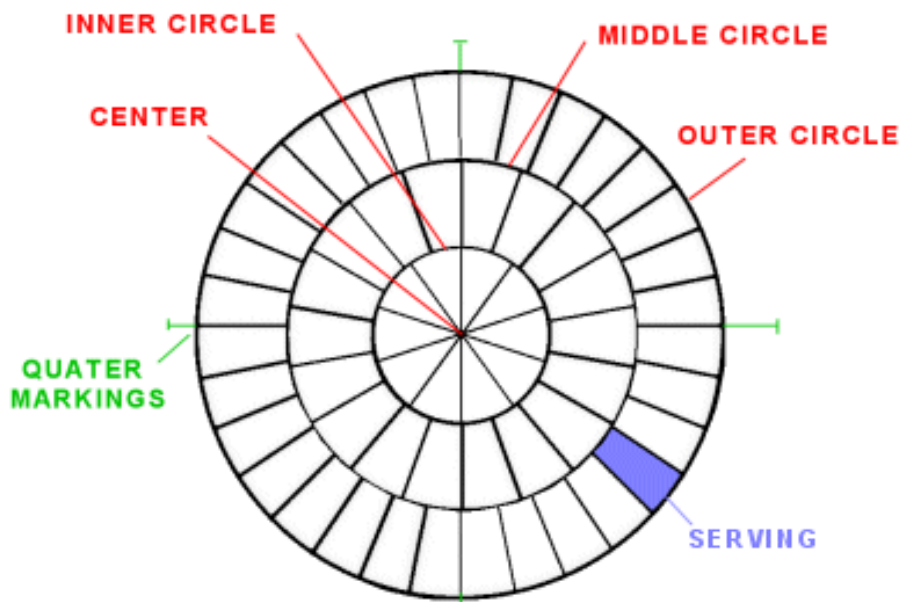
Cake Cutting Guideline and Helpful Information

Serving and Storing

- Our cakes taste best, when they're at room temperature (68°F - 76°F)
- If refrigerated, let it sit +/- 60 minutes before serving
- If frozen, move it to the refrigerator overnight before letting it sit at room temperature. Or, if you just can't wait, remove from freezer and let it sit at room temperature 2-3 hours before serving.
- IF you have left overs, we actually recommend storing it in the freezer in an air tight container or covered with plastic wrap. It will slow down the staling process and last longer (+/- 2 weeks) versus storing it in the refrigerator.
- Approximate shelf life for optimal flavor/texture : refrigerated 3-5 days, freezer 12-14 days

Thank you ...we hope you enjoy your cake!

This is an example, of how to neatly cut and maximize



- We recommend to use a serrated knife
- Dip your knife in a pitcher w/water and wipe w/a paper towel or scrape with a clean edge between each cut.
- BEGIN by cutting a circle in the center of the cake. (your knife will be vertical)
- By doing this, it will make cutting slices (not wedges) much easier. And, this method allows to maximize amount of servings.

This is a diagram of a 12" cake.
The method, noted on the right, applies
to any size round cake (except 7", 6",etc.)



Gina and the Bean LLC
www.ginaandthebean.com
(310) 776-1620