



Cake storage

Petite Crumb recommends storing your cake in the fridge until 1-2 hours prior to serving

Cutting your cake

You will need: Chopping board / plate
Large knife

Before cutting your cake you will need to remove all of the decorations from the top. If your cake has fresh flowers, be careful that the floral wire or tape does not pull off and lodge in your cake as you pull them out.

Below is a cake cutting diagram. Instead of cutting wedges as a standard short cake, start from one side and work your way across, cutting the whole side of the cake off and placing it onto a chopping board. You may then proceed to cut that larger piece into smaller portions.

