

MERRITT'S BAKERY

CAKES & PASTRIES
Celebrating Life One Bite at a Time!

Care & Feeding of a Shaped Cake

Shaped Cakes are extra special confections produced by the pixies in the Merritt family kitchen. But being special they do take a bit of extra care. We have provided this brief informational sheet to assist you. Please understand that our wish is to protect the cake, and make your party as perfect as possible.

In that spirit, let us say that the cake is delicate and should always be handled with deliberate care. It should be picked up from beneath, and always held perfectly level. Never tip or "bend" the cake. Please do not touch the icing. It is soft and can be easily damaged. Shaped cakes are especially sensitive to temperature and humidity. They should be kept out of direct sunlight in an air-conditioned room (60-70° F), not refrigerated. To reiterate, your cake should not be put in a refrigerator or freezer prior to your event. Neither should it be put in a humid environment such as a poolroom or outside. All of these conditions will deteriorate the stability of the icing, and may cause the decoration to fall apart. Additionally, you never want to pickup the cake the day before the party. Unlike traditional sheet cakes, these special "constructions" will NOT keep overnight. We want your special treat to taste as good as it looks, so we use rich, moist cake, & real, edible icing for our materials. Thus, the cake only retains its shape for a short time.



On the day you come to pickup the cake, please choose your vehicle appropriately. Bring a vehicle with good quality air-conditioning. It should have a flat interior surface that is level and clean. Clear a space for the cake where nothing else will be around the cake. This could include other decorations, dresses, people, pets, children, etc. Make sure that the area is free of any debris (including animal hair), and tall enough to accommodate the cake. We must feel confident that the cake will be safe on its journey, so please don't plan on putting the cake in the backseat of a car (these are never level), in a trunk (too hot & small), or in the bed of a pickup truck (too many things wrong to name). Do not plan on holding the cake in your lap. As you drive your cake, you want to be aware that shaped cakes hate two things: sudden motion & jiggling. So, accelerate slowly, and avoid rough roads especially gravel. Turn gently and with care. And above all, leave plenty of room for braking as most people wait too long to stop!



Depending on the shape of your cake, it may not be possible to completely box your cake. Sometimes a box with an open lid is possible, and sometimes no box can accommodate the shape without potentially damaging the cake. We will attempt to box it the way we think best. When you arrive at your location, open/tear away the tray from the cake delicately. Cakes are heavier than most people imagine, so choose a suitably strong person to carry the cake. You want to minimize the number of times you pickup the cake, so try to have your table prepared before you bring in the cake. Remember to leave space around the table for whoever is going to cut the cake. As

with any construction, as you cut the cake you will find that in some places, especially in sculpted constructions, there are plastic supports or boards in order to hold the cake in the shape you desired. These pieces are all disposable, and may be thrown out after your party as well as the board the cake came on.



Most importantly, remember to enjoy eating your cake. Many people find shaped cakes difficult to cut because they are so amazing. Part of the allure of purchasing a shaped cake is that it impresses everyone at your party, but let us be the one to give you permission to dig in and enjoy. After all, this is a party!

For over 25 years the Merritt family has dedicated their time and energy to the diligent care of Tulsa's families, and we thank you for allowing us to be a part of your celebration. Remember, cakes are delicate, and must be treated as such. Cakes hate heat and humidity. But, children (and pets) love cake, so guard your cake even after it has arrived at your party. Obviously, we can only be responsible for the cake until it is delivered or you pick it up; after that it is yours to care for. We want you to be safe, wise, and most importantly satisfied with our cakes. It is a pleasure to serve you, and we hope to continue helping you

Celebrate your life one bite at a time!