

R Ů Ž E CAKE HOUSE

DESSERT STORAGE TIPS

CAKE STORAGE

We strongly recommend our cakes be consumed on the day of pickup/delivery for optimal freshness, taste, and appearance.

Our cakes taste best when enjoyed at room temperature.

Cakes may be displayed in an air conditioned room for up to four hours. If you choose to refrigerate your cake, please take it out a minimum of two hours before service so that the buttercream becomes creamy again and soft to the touch.

Leftovers may be kept chilled in an airtight container for 2-3 days.

Flowers on fresh floral cakes are inedible and need to be removed prior to consumption, in addition to any other non-food decorations.

MACARON STORAGE

Macarons taste their best at room temperature or slightly chilled - the buttercream is soft, the filling is creamy, and the shells are nice and chewy! Macarons will keep very well for up to 4 days after purchase when refrigerated, and up to a month or more when stored in the freezer (although they do need a little special care)!

To preserve freshness, plastic wrap the bakery box or transfer to an airtight container. Take them out of the refrigerator about 30-60 minutes before serving to enjoy them at room temperature.

DESSERT STORAGE TIPS

SUGAR COOKIE STORAGE

Sugar cookies should be consumed on day of pickup for optimal freshness and to guarantee a tender product. For extended storage, cookies may be kept in the refrigerator in an airtight container for 2-3 days.

While immediate consumption is always best, our sugar cookie gift boxes may be stored in the freezer for several weeks. If you won't be seeing the cookie box recipient on the same day you picked up their gift from our shop, we recommend putting the gift box in an airtight container and then into the refrigerator or freezer to help extend its freshness. Remove at least an hour before the gift giving begins so that the cookies inside the gift box can come to room temperature!

(For example, if you buy a cookie gift box for your mom on a

Wednesday, but won't be seeing her until Saturday, put the entire gift box (with the ribbon and/or labels still intact) into an airtight container, and put that airtight container into the freezer until sometime Saturday before seeing your mom!)

Important: Our sugar cookies should only be frozen if they've been packaged individually into our one or two piece gift boxes. This means that loose/unpackaged cookies should be refrigerated only (not frozen).