

Gournnet to Go

SERVING TIP

Before cutting the cake or tart, make light marks in the frosting (or on the tart shell) to serve as guidelines to ensure the right amount of evenly cut slices.

CUTTING TIPS

Chef's knife

Warm up the knife with hot water and wipe it clean between slices for the cleanest cuts.

Serrated knife

Use a sharp serrated knife and a gentle sawing motion. Warm up the knife with hot water and wipe it clean between slices for the cleanest cuts.

STORAGE TIP

Store leftover cake and tarts by covering the cut side with plastic wrap and placing back into the refrigerator (unless otherwise noted below).

SERVING GUIDE			_			
	Keep cold until 1 hour before serving	Serve cold	Cut with a chef's knife	Cut with a serrated knife	Store leftovers at room temperature	Store leftovers in the refrigerator
CLASSIC CAKES & TARTS						
Chocolate Overflow Cake	Х		Х		Х	
Champagne Cake		Х	Х			Х
Strawberry Delight Cake		Х		X		Х
Oreo Cookie Cake		Х	Х			Х
German Chocolate Cake	Х		Х		Х	
Mocha Madness Cake	Х		Х		Х	
Strawberry Shortcake		Х		Х		Х
Caramel Apple Cake	Х		Х			Х
Yule Log Cake	Х		Х		Х	
Cranberry Apple Tart		Х		Х		Х
9" Fruit Tart		Х		Х		Х
PREMIUM CAKES						
Fruit Basket Cake		Х		Х		Х
Chocolate Mousse Cake		Х	Х			Х
Kahlua Cake	Х		Х			X
Carrot Cake	Х		Х			Х
Red Velvet Cake	Х		Х			Х
Princess Cake		Х	Х			Х
Tiramisu Cake		Х	Х			Х
Peppermint Torte		Х	Х			Х
Raspberry Satin Cake	Ж		Х			Х
Toasted Almond Crunch Cake	Х			Х		Х