

BARBIE BAKES CAKES

wedding cake design & sugarcraft classes

Collection and safe travel advice for your cake!

Ok, so you've paid a lot of money for your cake, and you're now picking it up from my studio....know how to transport your cake without it collapsing or breaking in transit!

1. The cake needs to be on a **FLAT** surface - either in the front passenger footwell, or in the boot. Your cake will already be boxed up. Allow for a space a minimum of 6" more than the size of your cake.
2. **DO NOT** set your cake on seats or laps or knees - these **ARE NOT** flat surfaces.
3. The cake needs to be **SECURE** - using a yoga mat, a non slip mat or even a towel on the floor to help stop the cake box sliding about.
4. Make sure there are **NO LOOSE ITEMS** that can either fall or roll on to the cake.
5. **DO NOT** place the cake in direct sunlight.
6. Do keep your car **COOL** - put the air con on to keep temperatures down. Cars can get ferociously hot in the summer months, if you leave your cake in the car for any amount of time it will melt!
7. Leave **EXTRA TIME** for getting to your destination. Remember you are driving more slowly so it'll take longer to get there!
8. Keep your pets well away from the cake!! Goes without saying you may not have any cake left by the time you get to your destination! :)
9. Drive **VERY SLOWLY**.....this means taking your time, watching for pot holes, speedbumps, sharp corners and ignoring impatient drivers behind you. It only takes the simplest of bumps for cracks to start showing in your cake.

