**IMPORTANT INFORMATION – PLEASE READ THIS WHOLE NOTICE!!**

I recommend that you take your cake immediately to the venue / house where your celebration is being held. Your cake has been refrigerated so it will be cold when you pick it up. You want to travel with a cold cake, so the icing is solid, and it won’t get messed up during transport.

If you are picking up the cake and are not going directly to the venue where the party is being held, I HIGHLY RECOMMEND YOU REFRIGERATE IT UNTIL YOU ARE READY TO DRIVE WITH IT AGAIN! Remember, your cake is iced in buttercream icing. Butter starts to soften when it is left out, so the icing will get soft and if you travel with it in that state, the icing will crack, and you may mess up your cake.

If it is above 60 degrees outside, I HIGHLY RECOMMEND YOU TRAVEL WITH THE AIR CONDITIONING ON IN YOUR CAR. Your cake has been in the refrigerator, and it is cold. You want to GRADUALLY bring the cake to room temperature, so condensation doesn’t form on the cake. If you pick up your cake in a hot car, the cake will sweat, which can ruin the decorations.  And the icing will warm up fast, which could compromise the structure of the cake. Once you have it at the venue, you want it to sit in a cool area like a cool or air-conditioned room. If it must be outside, make sure it is not in direct sunlight.

When you pick up your cake, you will want to have a **FLAT** surface for it to sit on. I recommend the back of an SUV or on the floor of a car. If you ordered a cake that is 2 or 3 tiers with a topper, it may not fit on the floor of a car. I don’t recommend traveling with the cake on a car seat. If you must travel with it on the car seat, keep in mind that car seats have a slant to them, so PLEASE have a towel or something else to put on the seat so the cake will sit level.

Keep in mind that cakes are fragile, and you should drive with utmost care while you have the cake in the car. Take turns slowly and gradually come to stops. Also leave enough room between you and other cars to prevent the need to stop suddenly.

Once you get to the venue, get it to the table that it will be displayed on and leave it out so it can come to room temperature. You want to eat your cake when it is at room temperature, not when it is cold just out of the refrigerator. If you are taking it to your venue long before the party starts, they can refrigerate it, but ask them to take it out of the refrigerator at least 2 hours before you eat it.

All tiered cakes are built with supports inside to prevent them from collapsing. DO NOT PUSH ANYONE’S FACE INTO THE CAKE!! When you cut into a tiered cake, you will see dowels going through the whole cake into the cake board to prevent it from shifting on the board. There are also straws in the lower tiers to support the weight of the higher tiers. Simply remove the straws when the pieces are cut.

**Enjoy your cake!**

Cupcakes4UByMo is **not** responsible for any damage that may be incurred after it leaves our possession.