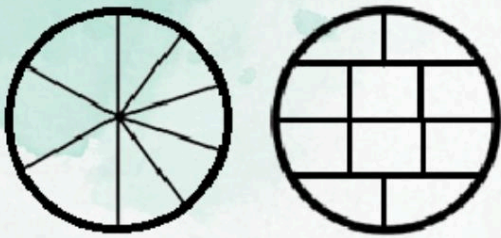


OLA LUNA

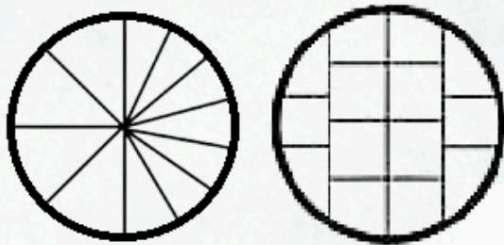
CAKE & BAKESHOP

CAKE CUTTING GUIDE

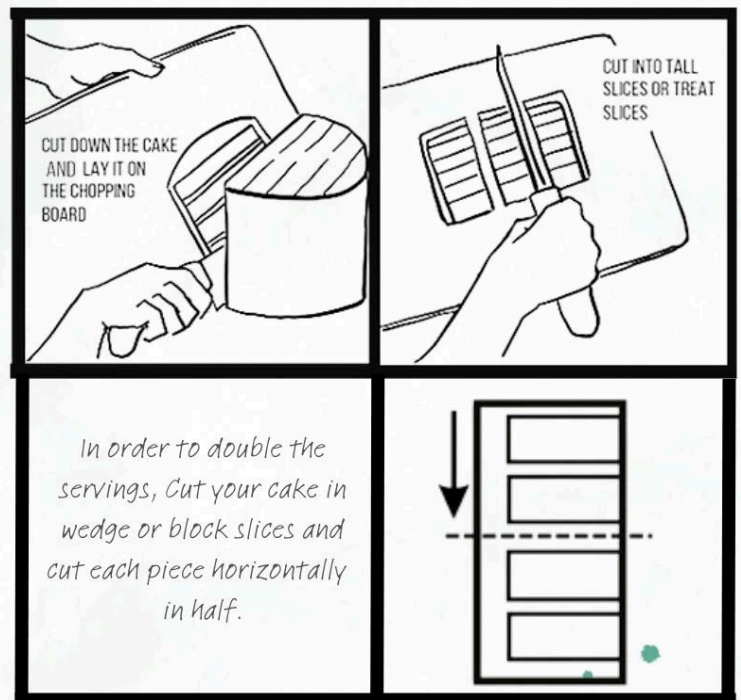
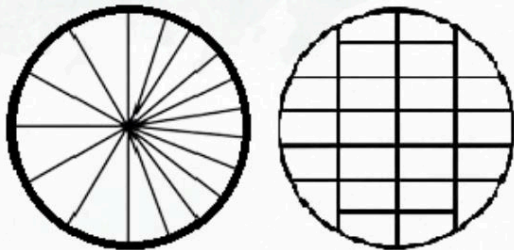
6" - Serves 6 - 10 people



8" - Serves 8 - 14 people



10" - Serves 12 - 24 people



For tiered cakes, our cakes are assembled using food-safe straw supports and cake boards. For stacked cakes, each tier rests on it's own cake board. Use a cake cutter to lift the cake board up and separate it from the lower tier. Repeat with each tier.



OLA LUNA

CAKE & BAKESHOP

CAKE CARE GUIDE



*Always carry the cake box from the bottom.
Keep the cake level at all times*

Carry the cake in an air-conditioned vehicle.



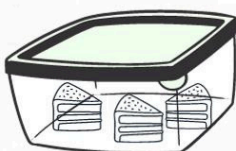
Store the cake in the fridge with its box.

*Take the cake out of the fridge 1-2 hours before serving .
Always keep away from direct sunlight, moisture and heat.*



Remove all decorations before cutting and serving.

Use a sturdy cake stand, preferably one inch larger than the cake.



Store the leftover cake in an airtight container in the fridge