



## Instructions for Freezing the Top Tier of Your Wedding Cake

1. Place unwrapped cake in the freezer for an hour or two in order to harden the frosting and decorations.
2. Remove the cake from the freezer and wrap it in plastic wrap.
3. Place the cake in the cake box.
4. Wrap the cake box in plastic wrap.
5. You can place the whole box in a plastic container if you have one large enough or wrap it in freezer paper.
6. Place it at the back of the freezer so you don't have to constantly move it because it's in your way. Remember it's going to be in there for a year. Try to avoid storing in a Frost-Free freezer as the process for keeping it frost-free is very drying. If you use a deep freeze unit I would definitely recommend using a plastic container to keep it from getting crushed.
7. 36-48 hours before you're ready to eat the cake remove the plastic container or freezer paper/plastic wrapped box from the freezer and unwrap the box.
8. Unwrap the cake from its plastic wrap so the frosting won't stick to the plastic wrap once it thaws.
9. Return the cake to the box and re-wrap the box in plastic wrap.
10. Allow the cake to thaw completely in the refrigerator for 36-48 hours.
11. Set the cake out at room temperature an hour or so before you're ready to eat it so you won't have cold cake.
12. Enjoy your cake and Congratulations!