



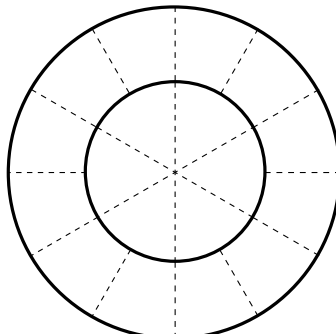
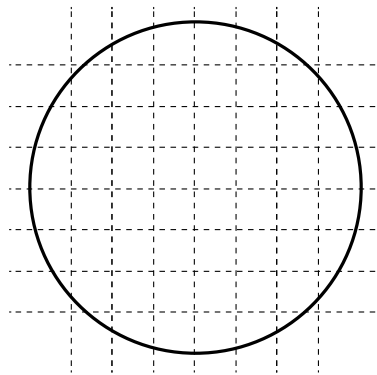
HANDLING INSTRUCTIONS *for* BOSTON CREAM PIE CAKE

This uncut cake requires a little extra care. Please refer to the following tips to get the best presentation and maintain the quality of the cake:



Try this useful twist
for cutting **uncut**
ROUND CAKES.
Perfect for
catering!

- While the cake is still frozen, insert a knife under the cake (between the cardboard disc and the frozen cake) to pop it off of the disc.
- Portion with a template (if desired) and cut cake from frozen with a large knife.
- Cover the sides of any remaining slices with parchment paper and put the cake collar back on to prevent the product from drying out.
- Each time you remove a slice, be sure to run the knife underneath it first. This will ensure a clean slice.



These templates serve as a **basic guideline.** Adjust your cut size according to how many servings you wish to produce.

