



## Desserts & Breads: Serving and Storage Suggestions

**Deep Dish Apple, Deep Dish Apple Cranberry, Wild Blueberry Pie:  
Dutch Apple Crumb, Dutch Apple Cranberry Crumb, Wild Blueberry Crumb:  
Gluten-Free Apple or Gluten-Free Blueberry:**

Can be stored in a cool place or at room temperature up to 48 hours. We recommend storing these pies in a spot that is an 'outside temperature' (ie: garage, protected winter porch, unheated room). After 48 hours: refrigerate all leftovers up to 3 days. Leftovers can also be frozen in an airtight container up to 3 months.

Serving Suggestions: room temperature or warm. To warm the entire pie: wrap the pie in foil and heat in a 325°F oven 17-25 min. covered, and then remove foil for 5 additional minutes. To test to be certain that the center of the pie is warm: insert a butter knife into the center of the filling, hold the knife in for 6 seconds, remove the knife and feel the end of the knife that was inserted in the pie: if the knife tip is warm so is the inside of the pie. We prefer heating individual slices in the microwave: 20-35 seconds per slice depending on your microwave or in the toaster oven: 2-5 minutes per slice depending on your toaster oven.

**Cazuela, Honey Pumpkin, Deep Dish Custard, Baked Vanilla Custard, Apple Custard Crumble:** Keep refrigerated overnight. Pies can be displayed at room temperature up to 3 hours. Store leftovers in the refrigerator. We do not recommend freezing leftovers of these types of pie.

Serving Suggestions: cold or at room temperature. If you prefer these pies a little warmer than room temperature: we prefer heating individual slices in the microwave: 15-25 seconds per slice depending on your microwave or in the toaster oven: 2-3 minutes per slice depending on your toaster oven.

**Double Chocolate Mousse Pie, Key Lime Pie, Gluten-Free Pumpkin Pie:** Keep refrigerated overnight. Pies can be displayed at room temperature up to 1 hour. Store leftovers in the refrigerator. We do not recommend freezing leftovers of these types of pie.

Serving Suggestions: cold or at room temperature. If you prefer these pies a little warmer than room temperature: we prefer heating individual slices in the microwave: 15-25 seconds per slice depending on your microwave or in the toaster oven: 2-3 minutes per slice depending on your toaster oven.

**Southern Pecan Pie, Chocolate Pecan Pie:** Can be stored in a cool place up to 48 hours. We recommend storing these pies in a spot that is an 'outside temperature' (ie: garage, protected winter porch, unheated room). After 48 hours: refrigerate all leftovers up to 3 days. Leftovers can also be frozen in an airtight container up to 3 months. If you do warm the chocolate pecan pie: the chocolate ganache topping will melt (not that melted chocolate isn't tasty -but just a heads up!)

Serving Suggestions: we prefer these pies at room temperature or cold. If you do prefer to warm the pie: wrap the pie in foil and heat in a 325°F oven 17-25 min. covered, and then remove foil for 5 additional minutes. To test to be certain that the center of the pie is warm: insert a butter knife into the center of the filling, hold the knife in for 6 seconds, remove the knife and feel the end of the knife that was inserted in the pie: if the knife tip is warm so is the inside of the pie. We prefer heating individual slices in the microwave: 20-35 seconds per slice depending on your microwave or in the toaster oven: 2-5 minutes per slice depending on your toaster oven.

**Rolls & Artisan Breads, Bobka, Monkey Bread:** Can be stored on the counter or in a cool place up to 48 hours, or in a spot that is an 'outside temperature' (ie: garage, protected winter porch, unheated room). We prefer to serve the rolls at room temperature or warm. Leftovers can be stored in the refrigerator up to three days. Freeze any leftovers after three days.

Reheating Rolls. 1) you like a crusty roll: 400°F degree oven, on a cookie sheet 7-10 min. 2) you like them soft: make a foil packet (like a foil bag) and place in a 325-400°F 7-12 min.

**Poached Pear Tart, Mousse Cakes** (pumpkin maple, strawberry, raspberry, lemon): Keep refrigerated overnight. Can be displayed at room temperature up to 1 hour. Store leftovers in the refrigerator. We do not recommend freezing leftovers...you'll just have to eat the leftovers for breakfast!

**Yule Logs, Fresh Fruit Tarts, Tortes, Naked Cakes:** Store in a cold place such as the garage or winter porch, any place that is the 'outside temperature' or keep refrigerated overnight. Can be displayed at room temperature up to 3 hours. Store leftovers in the refrigerator. We do not recommend freezing leftovers...you'll just have to eat the leftovers for breakfast!

**Artisan Cookies, Gingerbread Men, Sugar Cookies:** Store on the counter and out of a direct heat source/light. Store leftovers on the counter up to three days. Leftovers can be frozen in an airtight container/Ziploc bag, up to 1 month.

## Cakes, Cupcakes, Naked Cakes, Tortes Storage & Serving:

Keep Refrigerated or in a Cool Place **and out of Direct Sunlight and Heat.**

*If you cannot refrigerate: I recommend a garage, cold basement, unheated porch, covered deck or even in your car overnight. Cool Place= 62°F or Colder.* When the item is in a Cool Place: I recommend wrapping the box in a heavy towel/blanket which will act as an insulator and keep the item cold for up to 24 hours. YOUR COUNTERTOP IN A HOT KITCHEN (ONE IN WHICH YOU ARE COOKING) IS **NOT** A COOL SPOT!!

-Do NOT leave this item at room temperature/on your countertop for more than 70-90 minutes!

The warmer/more humid = the less amount of time the cake can be at room temperature. Room Temp= 68-73°F

-Cakes or Cupcakes with buttercream or fondant: contain a lot of sugar/butter. Here are a few things about butter:

Butter begins to soften at 71°F which is the temperature of most homes. If the cake softens then it can start to weep, sag or droop.

Humidity = melting for rolled fondant. Fondant contains lots of sugar, sugar will absorb moisture in the air so fondant decorations can get sticky, droop, sag or melt when exposed to humidity, sun and warm temperatures.

**-Am I trying to scare you with this label?** Yes and no. I have followed these instructions and have driven cakes for 6 hours, stored the cake in my car overnight and then served it the next day. Cakes don't just "fall apart", "melt", "break apart" or "cave in" unless they have been stored incorrectly. Cakes that have come to room temperature for long periods of time do all of these things described above.

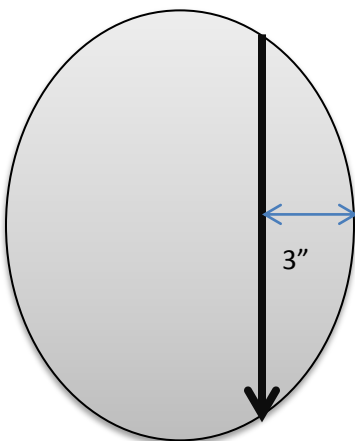
I can give suggestions on storage, but nothing is absolute. I can give you suggestions for cake storage but once the order is out of our hands, stored out of the refrigerator or as described above in a cool place: the greater the chance of something "happening" to your cake/cupcakes.

We are not responsible for damage resulting from tables that are not level, weak, too small, or placed in a warm area or in sunlight. PLEASE MAKE SURE THAT YOU HAVE AN UMBRELLA or CANOPY FOR SHADE, but even cakes left in a shaded area cake sag, weep or melt.

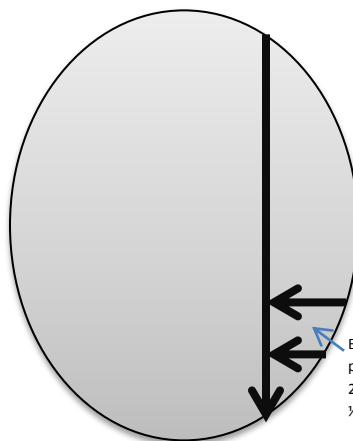
For More Details Go To: [www.artisanbakeshop.com/serve.htm](http://www.artisanbakeshop.com/serve.htm)

Cake Cutting Instructions: this applies to any size cake,

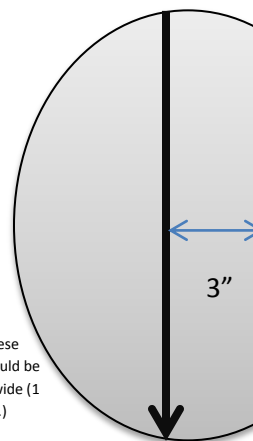
First Cut: cut a 3" wide column from one side of the cake: 3" is about the length of your middle finger



Cut Slices from This Large Column of Cake: 2 fingers wide (the width of your forefinger and middle finger when they are placed together)



Repeat with additional columns and then slicing pieces from the columns



**Are there other methods for cutting a round cake?**

Sure! If you have a better method—by all means use it! But I find that this is the easiest method.

Some folks like more frosting, others like more cake, and this method provides a good variety of the different slices. Also, with this method you only have to covering one side (one flat surface) of the cake with plastic wrap if you have leftovers.