



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

1. Set aside any fragile and large decorations on the cake since those don't freeze well, such as the cake topper or gumpaste flowers.
2. Place the unwrapped cake in the freezer for 12-24 hrs in order to harden the frosting and fondant.
3. Wrap the cake in plastic wrap, making sure to cover all of the cake's surface area and overlap the edges of the plastic wrap, avoiding air pockets to prevent freezer burn.
4. Wrap the plastic-covered cake in 2 layers of aluminum foil, again ensuring the edges of the foil overlap and tightly seal in the cake.
5. Place the covered cake in the cake box and wrap the entire box in plastic wrap.
6. With a blow dryer (on a warm setting), shrink the plastic wrap around the box and then cover with foil.
7. Place the whole box in an airtight storage container or freezer bag.
8. Place it at the back of the freezer so you don't have to constantly move it. Keep in mind 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, use a plastic container to keep it from getting crushed.

### **To enjoy the cake:**

1. One day before your 1-year anniversary, begin defrosting the cake: remove the cake from the freezer and discard plastic and foil wrapping on the cake box. Remove foil wrap on the cake, keeping the plastic wrap so condensation forms on it and not the cake.
2. Put the cake back in the box/container and let it thaw in the refrigerator overnight. Allow the cake to thaw completely in the refrigerator for at least 12 hours.
3. Take the cake out of the refrigerator to allow it to come to room temperature for at least an hour before you're ready to eat it so the buttercream regains its creaminess.

**Enjoy on your First Year Anniversary!!**