

Unique D'Lites

Custom Cakes



Preserve Your Wedding Cake & Eat It On Your Anniversary!

First...

First off, make sure you let your caterer and staff know that you intend to preserve the top tier of your cake to take home. Next, choose someone reliable and that you can trust to be in charge of wrapping up the cake and putting it somewhere safe for you. You need to properly wrap up the cake so that it keeps its moist texture and so that it doesn't dry out over time. Remove your cake from cardboard if it so happens to be on cardboard, for the taste may seep into the cake. It is important to put your cake in the freezer for about 30 minutes so that the icing hardens. Try to keep your cake away from anything with a strong or pungent smell so that the cake doesn't absorb these flavors!

Step-by-step process

Now that you have a cake with frozen icing, you are ready to wrap the cake for good so that it does not go stale for another year. Cover the cake fully with plastic wrap, as tight as you possibly can. First wrap it with multiple layers of plastic wrap (3 layers should be good), and avoid foil for the bottom layers so that you do not get freezer burn on your cake! After wrapping your cake with several layers of plastic, wrap it with at least two layers of aluminum foil. We then suggest putting your cake into an airtight bag such as Ziploc. The more wrapping and protection you have over the cake, the less likely it is to get freezer burn or have any remnant smells from the freezer.

Types of cakes

It is also important to know the type of cake you are eating. Some cakes will hold up much better than others. The more delicate your cake is, the staler, less moist and drier your cake will become. For example, angel food cake is a lighter cake that will not hold up so well. Anything with fillings such as custards, creams or puddings will also not do so well. Cakes such as chocolate and carrot are more likely to stay moist and have a longer shelf life than cakes such as fruit cake or white cake.

It's time to eat!

After a year, it is finally time to eat your cake. Make sure to begin defrosting your cake a day in advance in your refrigerator. Remove the cake from its wrapping and let it continue defrosting. It will taste the best if you let it sit in room temperature for a bit before diving into your wedding anniversary cake!

Another option in the case that you do not want to freeze your cake the night of your wedding day is to order a similar, smaller cake on your one-year anniversary. Many bakeries will work with you to provide the same cake you had on your wedding day. This will help you remember and enjoy your wedding day cake without having to deal with the freezing of the cake.