



Thank you for choosing Sweet and Savoury!

My Flavor Forward Vision:

Baking is a passion of mine where I love creating unique and fun cakes/cupcakes in a variety of designs and styles, in a flavor forward way. I strongly wish to change the narrative around cakes being an item we simply purchase because you have to have a cake for your birthday, wedding, event, etc. without taste and the quality of the ingredients that go into them being at the forefront of people's minds. Cakes are food, so shouldn't they taste good too? My goal is for you to enjoy every last bite, and truly want to eat each creation. No more throwing away frosting that is too sweet or fondant, that let's be honest, very few actually enjoy. Having said that, I do not use fondant on my cakes and opt for all Swiss meringue buttercream finishes as well as ornamental toppers/keepsakes, custom cardstock toppers or florals. Added bonus, you get to keep a little keepsake that won't go bad or end up in the trash.

After Pick-up Care:

Cakes and cupcakes should be refrigerated until 1 to 2 hours prior to serving. Allow cakes to come up to room temperature prior to eating for best results. This allows the buttercream to soften and become fluffy and creamy as well as enables the fats

inside the cake to soften, resulting in a more moist and flavorful experience. Do not place it in direct sunlight or your cake will melt.

Please note: Swiss meringue buttercream and chocolate ganache are safe to consume at room temperature in a sealed container for up to 2 days. If items have fruit or curd fillings, it should not exceed 5 to 6 hours outside the refrigerator.

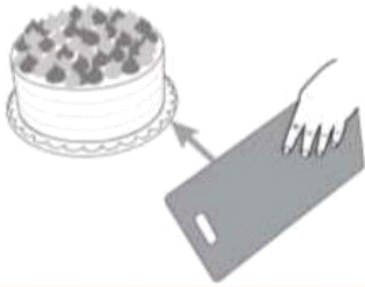
Please ensure to carry all boxes supported from the bottom, and carefully place them on a flat surface to transport home.

Store leftovers in an airtight container in your refrigerator for up to one week or up to several months in your freezer.

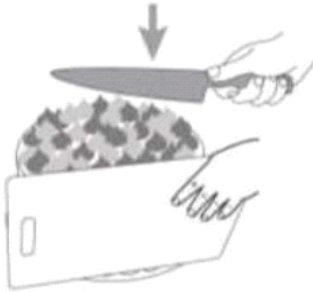
Please note: most cakes have straws or dowels in the center for structural support. Please do NOT smash tops of cakes with body parts to reduce risk of injury. If you are looking for a smash cake please notify me when ordering.

Here is a cutting guide to help you maximize the number of slices you can obtain from your cakes. Please note: this method can be used on cakes of all sizes. Remove all toppers prior to cutting.

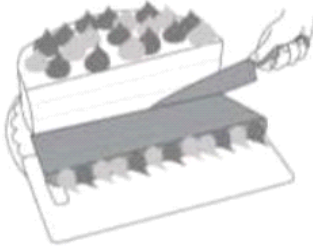
How to cut tall cakes – 4 Layer cakes



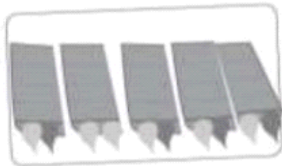
1. Place a chopping board or a plate against your cake as support



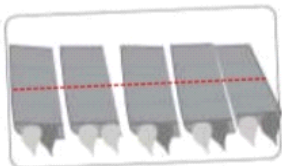
2. Slice your cake in the width of your choice all the way to the bottom of the cake.



3. Gently lay the cut slice of cake on the chopping board or your plate.



4. Cut the long slice of cake into individual slices. (if you want tall slices you can serve these individual slices) or follow Step 5



5. You can further cut the individual slices into half horizontally to serve more slices

Disclaimer: The customer assumes all liability once item/items leaves the property of 1455 Foxmead Rd, Coldwater ON, L0K 1E0. Any accidental injury that may occur upon picking up any such items from this property shall not be the owners liability. Upon accepting a written quote from Sweet and Savoury, you thereby agree to such terms. Once cakes/cupcakes leave the property and are accepted, the customer is responsible for the care of such items. Any damage to products once leaving the property is the

purchaser's responsibility. Any illness that may occur from improperly stored items is the responsibility of the purchaser.