

If your delivery date isn't available or if you have leftover treats,  
your Sweet Freedom items love the freezer!

Freezing our baked goods locks in the moisture and proper texture, extended/  
prolonged refrigeration causes dehydration and denseness.

Here is how to properly defrost your Sweet Freedom Treats:

### **Cakes**

- 8-12 hours (cakes 4"-8") or 12-16 hours (10" and tiered cakes) before your event move your cake from the freezer to thaw in the refrigerator. It is best to keep your cake in the box for safety and condensation prevention, but if space is an issue you may remove from box.
- Bring your items to room temperature about 1-2 hours (depending on size) before serving. Cold cakes are easier to cut than warm cakes.
- Keep cake cool and always out of direct sunlight. Vegan buttercream begins to melt at 74 degrees.
- If your item has fondant and it looks sticky or has any condensation on the actual cake, allow it to air-dry or place it in front of a fan – do not touch it, wipe it or handle.
- Enjoy!!

### **Cake Pops, Cookies & Breakfast items**

- Allow your Sweet Freedom treat to first thaw in the refrigerator, still in its box, for ~2 hours.
- Bring your treat to room temperature for an hour, again, keeping it in its box.
- When you remove treat from the box if there is any condensation on it, allow it to air-dry or place it in front of a fan – do not wipe it or handle.
- If you would like to enjoy your Breakfast Treat warm, microwave it in 15 second intervals in order to slowly warm it without melting away any icing. Placing your Breakfast Treat in the oven is NOT advised as it will dry out and melt away any icing.
- Enjoy!!

### **Re-freeze any leftovers!**

- Freeze slices of cake and other treats individually on a baking sheet. Once frozen, wrap in 2 layers of plastic wrap and freeze up to 2 months.