

Cookie Care



Pickup and carry the cookie box from the bottom.



Transport in an air-conditioned vehicle away from loose objects.



Store the cookies in the box in a refrigerator.



Keep away from direct sunlight, moisture and heat.



DO NOT store cookies in a refrigerator. It will dry them out.



Cookies will maintain their taste, texture & freshness up to 3 days.



Cookies can be frozen for up to 3 months in an airtight container.



To defrost, take them out of freezer at least 2 hours before serving.



@BakedByBostik

Hello@BakedByBostik.com

BakedByBostik.com

(630) 384-9871

Cake Care



Pickup and carry the cake box from the bottom only.



Keep the cake level at all times including transport and refrigeration.



Transport the cake in an air-conditioned vehicle away from loose objects.



Store the cake in the box in a refrigerator.



Keep away from direct sunlight, moisture and heat when it is not in the fridge



Take the cake out of the fridge 1 hour before serving, then serve at room temperature



Use a sturdy cake stand at least an inch larger than the cake board.



Store the leftover cake in the fridge in an airtight container.



Cupcake Care



Pickup and carry the cupcake box from the bottom only.



Keep the cupcakes level at all times including transport and refrigeration.



Transport the cupcakes in an air-conditioned vehicle away from loose objects.



Store the cupcakes in the box in a refrigerator.



Keep away from direct sunlight, moisture and heat when it is not in the fridge



Take the cupcakes out of the fridge 1 hour before serving, then serve at room temperature



Store the leftover cupcakes in the fridge in an airtight container.

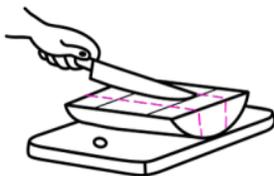


Cake Cutting Guide



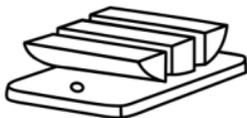
Step 1:

Position a cutting board against the side of your cake and cut a 1" slice.



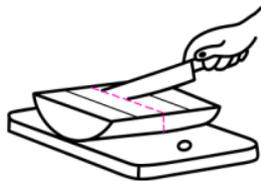
Step 2:

Lay the cake slice on your board and cut into dessert (1"x2") or coffee (1"x1") portions.



Step 3:

Repeat for the rest of the cake to ensure even portions. Enjoy your cake!



Step 4:

Extra tall cake can be cut again through the middle for even smaller portions.



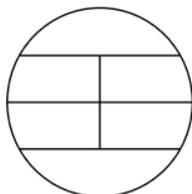
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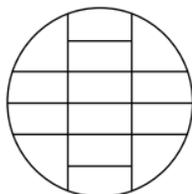
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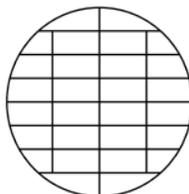
Cake Cutting Guide



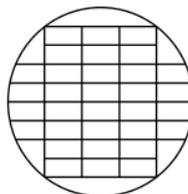
4" Cake
6 Servings



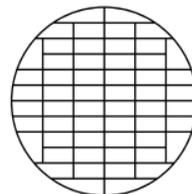
6" Cake
14 Servings



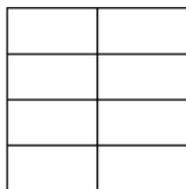
8" Cake
26 Servings



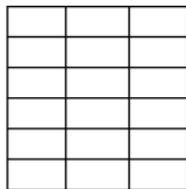
10" Cake
38 Servings



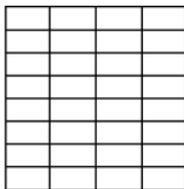
12" Cake
56 Servings



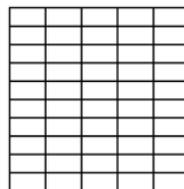
4" Cake
8 Servings



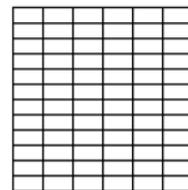
6" Cake
18 Servings



8" Cake
32 Servings



10" Cake
50 Servings



12" Cake
72 Servings





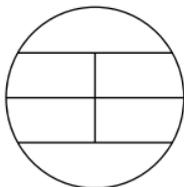
**2"x1"
PORTIONS**

Perfect for event cakes

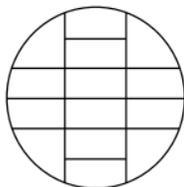
Cake Cutting Guide



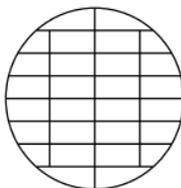
Follow the guide below to cut the maximum number of portions for cake size



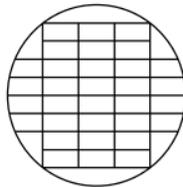
4" Cake
6 Servings



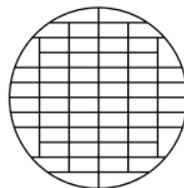
6" Cake
14 Servings



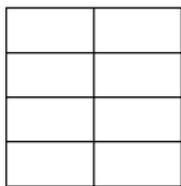
8" Cake
26 Servings



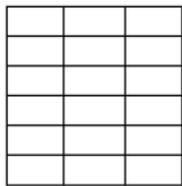
10" Cake
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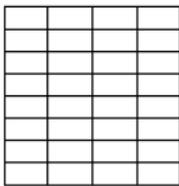
12" Cake
56 Servings



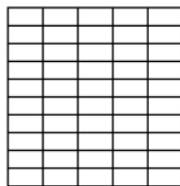
4" Cake
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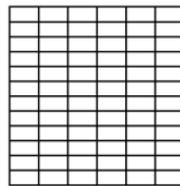
6" Cake
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8" Cake
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12" Cake
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