

# ***The Cake is Baked...now what?***

- Let cool *almost* to room temperature
- Wrap in plastic wrap twice
- Wrap in foil once and **FREEZE**

**\*\*Buttercream, frosted cakes, frosted cupcakes, cookies, cookies with royal icing, cake pops all freeze great, too! Just be sure to thaw cake pops and anything else in candy coating in the FRIDGE. Everything else can thaw at room temperature.\*\***

# *Prep the Cake*

- Level the dome of the cake with a long serrated bread knife
- Spread a “crumb coat”: a thin layer of frosting over the cake with an offset spatula (crumbs are expected)
- **FREEZE** again for 10 minutes or fridge for 20-60 minutes – this also lets the frosting dry

\*\*Chocolate cake tends to have more crumbs. You may want to freeze the cake a little before putting on the crumb coat\*\*



# ***Frost and Fill the Cake***

- Frost and/or fill cake with frosting
- Chill cake – especially containing buttercream and bring back to room temperature when time to eat it
- To fill Cupcakes: If it is really creamy, just pipe using a pastry bag and tip to fill. If it is thick, core out the inside with an apple corer
- <http://www.whisktogether.com/2012/01/07/chocolate-cupcakes-with-cream-filling-like-hostess/>

# *Filling Cupcakes*

- Depending on the filling... you can core a cupcake or squeeze the filling directly into the middle
- Coring a cupcakes: I use an apple corer. There are cupcake corer uni-taskers out there as well. Then, add frosting or filling
- Use a small pastry tip if directly injecting filling