Saving Your Wedding Cake

A little sweetness for a future celebration

Congratulations, newlyweds! Follow these simple steps to save your top tier.

1 Prepare and chill

Save the top tier on its cake board. Remove flowers, toppers, and supports. Refrigerate promptly, then freeze briefly until the frosting is firm enough to wrap.

2 Plastic wrap first

Snugly wrap the cake AND board in 2–3 layers of plastic wrap, sealing the top, sides, and underneath.

3 Add foil

Cover the plastic-wrapped cake with heavy-duty foil. Place in an airtight freezer container or bag, if it fits, and label with the date.



PLASTIC WRAP FIRST



THEN HEAVY DUTY FOIL

4 Freeze

Store at 0°F or below. Best enjoyed within 3–4 months; saving for your first anniversary may change the flavor and texture.

5 Thaw and enjoy

Thaw in the refrigerator, still wrapped, for 24–48 hours. Unwrap while cold. Refrigerate leftovers and enjoy within 1–2 days.

Keep it safe Keep refrigerated at 40°F or below. For perishable fillings, including mousse and cream cheese, limit total time out of refrigeration to 2 hours—or 1 hour above 90°F. Do not save cake that exceeds these limits; freezing cannot make it safe.