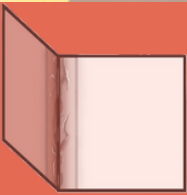


# Tips for Cake Transportation



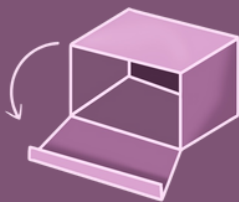
1.) Tell members to push the central dowel into the cake board for minimal sliding and tip risk.

2.) Members should strongly consider transporting a tiered cake disassembled to minimize the risk of cakes toppling over or wobbling.



3.) Reinforce the corners of the box and lid with packing tape to increase their stability.

4.) For tall or already stacked cakes, use plastic wrap and corner extenders to modify a box so it fits your cake.



5.) If possible, members should use a front-opening box to make removing their cake easier.

6.) Have members ensure that their cake board has a snug fit in their box to prevent it from moving in transit.



7.) Transporting boxed cakes on top of a rubber mat reduces both the cake sliding in the box and boxes sliding around on the floor.

8.) To minimize cakes sweating, cakes should be packaged in cardboard cake boxes, **NOT** plastic cake carriers.



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