

SALAMANDER SIGNATURE CAKE

Please enjoy this delicious cake prepared for you by the Salamander Resort & Spa pastry team. With six alternating layers of luscious dark chocolate devil's food cake, pumpkin chocolate chip cake and cream cheese buttercream, this utterly indulgent treat is finished with candied hazelnut crunch and dark chocolate glaze.

Here's how to enjoy this "master-piece" of cake:



STORAGE AND THAWING

Remove your cake and chocolate glaze packet from the shipping cooler box and place them in your refrigerator overnight to thaw (our cakes are frozen prior to shipping to preserve freshness). Your cake will stay fresh for up to one week in refrigeration, or up to 4 months in the freezer. For freshness purposes, do not refreeze after thawing.

FINISHING YOUR CAKE WITH CHOCOLATE GLAZE

Step 1

Place your chocolate glaze packet in a bowl of hot water for 5 minutes, to soften.

Step 2

Trim one end of the bag with scissors, then squeeze the glaze into a microwave-safe bowl. Heat the glaze in 10 second increments until the glaze is fluid and fully melted, stirring between each heating.

Step 3

Remove the cake from refrigeration, then remove the packaging and plastic collar. We recommend placing your cake on a large plate or serving platter, as this will help to contain any excess glaze that may drip down the side of the cake.

Step 4

Pour the melted glaze onto the top of the cold cake, then immediately use the bottom of a small spoon to spread the glaze in a spiral motion over the entire top of the cake, taking the glaze all the way to the edge so that it drizzles down the side.

For best results, glaze your cake on the same day that you plan to serve it. Note: refrigerate your glazed cake until 2-3 hours prior to serving.

Serving

Remove your glazed cake from refrigeration 2-3 hours prior to serving. Your cake is best served at room temperature.

ENJOY!

This cake contains: tree nuts wheat, dairy, soy, gelatin, and eggs



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