

A collage of various cupcakes and cakes. The top left shows chocolate cupcakes with chocolate frosting and sprinkles. The top right shows pink cupcakes with pink frosting. The bottom left shows cupcakes with green and pink frosting and sprinkles. The bottom right shows pink cupcakes with pink frosting and heart-shaped sprinkles. A large, semi-transparent red circle with a white border is centered over the collage, containing the text 'FROZEN CAKES' in white, bold, sans-serif capital letters.

FROZEN CAKES

Frozen cake is a type of cake that is stored and served at a very low temperature, typically below freezing point. It is made by layering sponge cake or other types of cake with various fillings and toppings, and then freezing the entire cake until it is firm.

- Made in advance and stored in a freezer until they are needed, making them a convenient option for events and gatherings and decorated with a variety of frostings and toppings and can be served in individual slices or as a whole cake.

Major players in the Market

- Sara Lee Frozen Bakery
- Rich Products Corporation
- Rich Products Corporation
- General Mills, Inc.
- Pepperidge Farm
- Tastykake



Commercial Production

1. Mixing and Baking:

Mixed, and the batter is poured into cake pans. The cake pans are then baked in ovens.

2. Cooling:

Removed from the oven and allowed to cool. This is an important step, as it allows the cakes to firm up and become more stable.

3. Decorating:

Decorated. This may involve adding frosting, whipped cream, fruit, or other toppings to the cakes.

4. Freezing:

Frozen to preserve their freshness and quality. They are typically flash-frozen, which involves placing them in a very cold environment for a short period to quickly freeze them.

5. Packaging:

Packaged for sale. This may involve wrapping individual slices or packaging entire cakes in boxes or other containers.