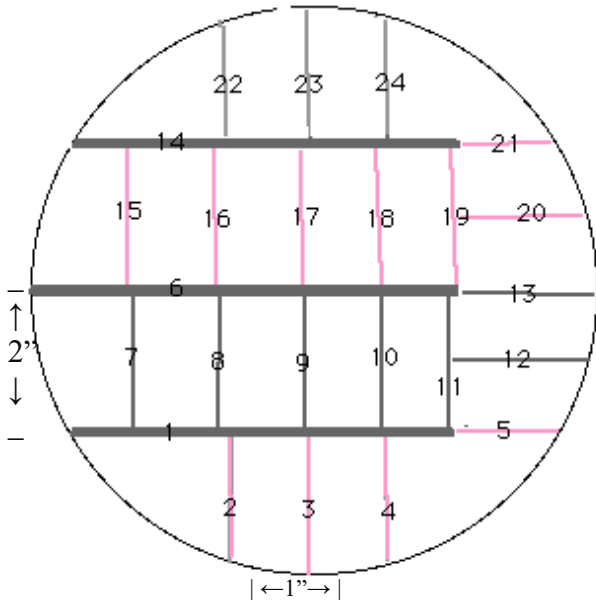


A Short Tutorial for Cutting a Layered Cake [a single tier of a wedding cake]

8" Cake Cutting Diagram



Standard wedding servings are 4"x2"x1"
[4" is the depth of a tier of wedding cake or a regular 2 layer cake]

Follow the numbers in numerical order for the best cutting guide. Have nearby a small tray with a cutting knife, one protective glove, and damp towel (for cleaning the knife as necessary).

Hint: A clean knife always cuts better than a messy one.

A thin blade knife cuts cleaner.

A cold cake cuts easier than a room temp. cake.

When you slice the cake, allow the slice to lay onto a cake server (the triangular piece) and then slide the serving from the cake server onto the plate with the knife.

Cake Server utensil



Approx. size of a reception sized serving

