

HOW TO CUT YOUR CAKE

This cake guide demonstrates how to achieve the maximum number of slices from your cake.

If you have fondant on your cake it's imperative you use a sharp serrated quality knife set. Eat Moore Cakes is not responsible / liable for any cutting equipment. Please read our Terms and Conditions

1. Disassemble: To begin, slide your knife under the cake board and remove the top tier of your wedding cake. Remove the layer and gently place it down.



- 2.
3. Repeat this step until you reach the base layer of your cake. Make sure to clean your knife between cuts so that the icing and pieces of cake do not get on pieces of the cake layer. and remove all ribbons, dowels, non edible elements etc.
4. Remove all edible items from your cake, meaning dowel supports, ribbons, pictures, etc.
5. Start cutting the largest tier first. This way, if you have any leftover cake, it will be the smaller, easier-to-store tiers. Cut a 2" strip down one side of the cake.



- 6.
7. Once the 2" strip is on it's side, start cutting pieces 1" wide. (A standard cake serving is 1" wide x 2" or 4" tall). Using a cake cutting

comb or a gloved hand will help keep the cake "hands free" and less messy for cutting the cake.



8.

9. Continue cutting 1" pieces from the 2" strip. When the 2" strip is gone, cut another 2" strip from the remaining cake and repeat the process.



10.

11. Transfer the cut piece of cake to a plate



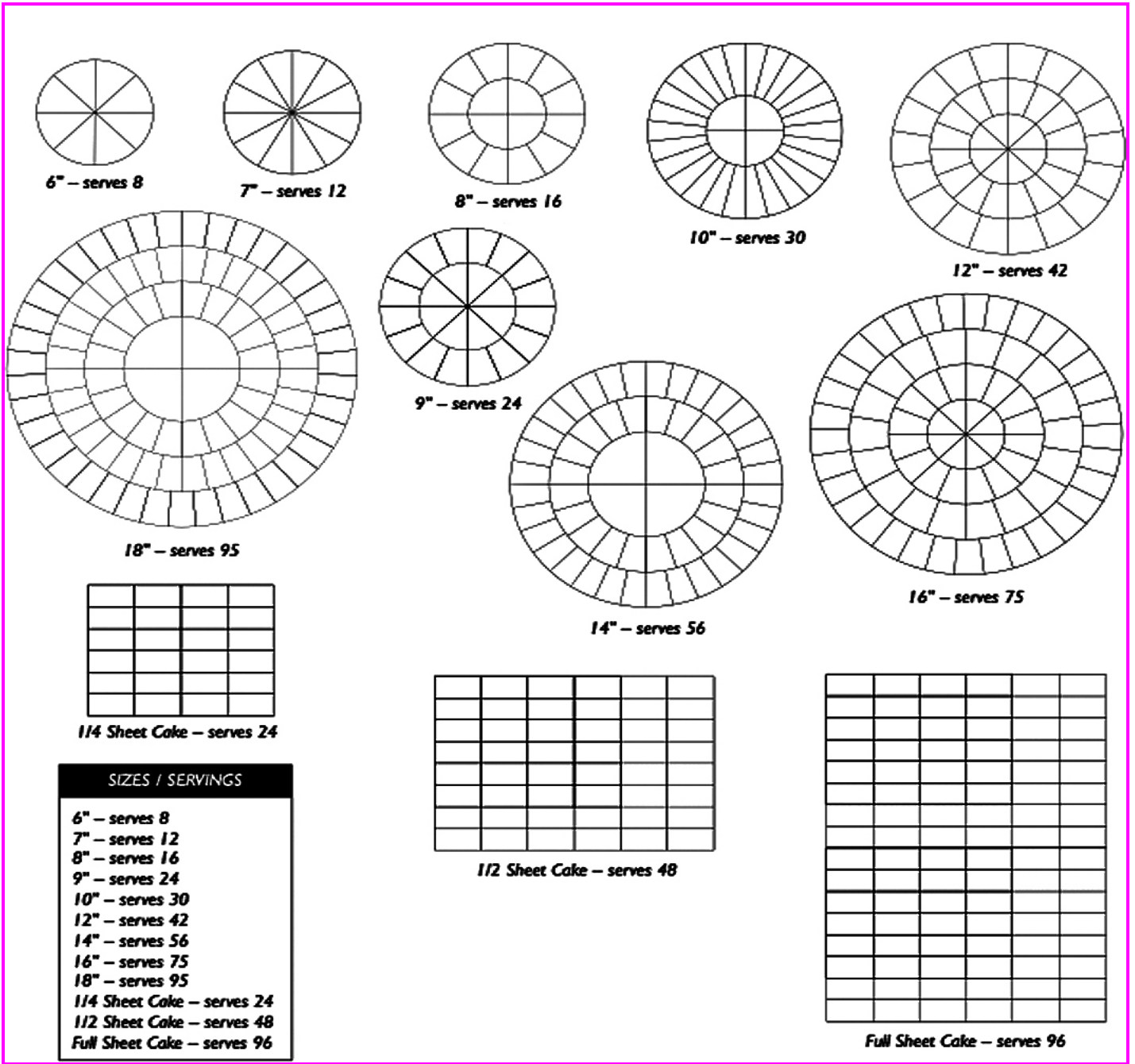
12.

13. When you get to the last 2" strip, it is strongly recommended that it be placed on it's side for cutting. Since it's the last strip, it doesn't have anything to lean against and it could fall over during the cutting of the last few pieces

ALL SERVING SUGGESTIONS ARE JUST THAT, SUGGESTIONS, AND YOU NEED TO BE SURE THAT YOUR VENUE WILL EXCEPT AND SERVE THE CAKE ACCORDING. EAT MOORE CAKES ACCEPTS NO LIABILITY IN THE INCORRECT SERVING OF THE CAKE.

Below is a chart of expected servings for 1 layer on each tier. Eat Moore Cakes provides 2 and a half layers for each tier, 6inch-8 inch 3 layers for 10-16 inch cakes .

The standard wedding cake serving size is 1" x 2" by the cake height (approximately 4" or taller depending on design)



SIZES / SERVINGS	
6"	– serves 8
7"	– serves 12
8"	– serves 16
9"	– serves 24
10"	– serves 30
12"	– serves 42
14"	– serves 56
16"	– serves 75
18"	– serves 95
1/4 Sheet Cake	– serves 24
1/2 Sheet Cake	– serves 48
Full Sheet Cake	– serves 96