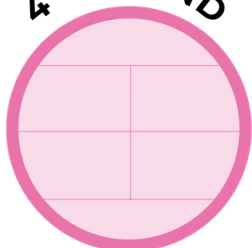


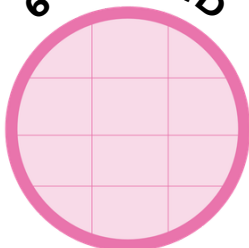
CAKE SERVING GUIDE

4" ROUND



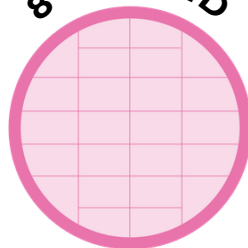
SERVES 6

6" ROUND



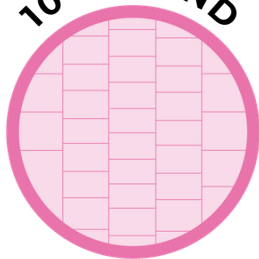
SERVES 12

8" ROUND



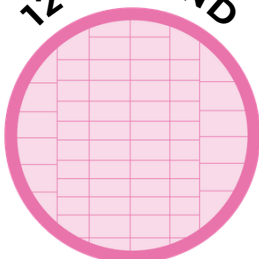
SERVES 24

10" ROUND



SERVES 38

12" ROUND



SERVES 56

- **Step away from the bread knife.** Long, thin & sharp is the way to go.
- **Measure twice, cake once.** Score your frosting first to map out even slices.
- **Straight lines first.** Cut vertically across the cake, then portion those babies out.
- **Don't rush the good stuff.** Slow, steady cuts = prettier slices.
- **Wipe your knife.** Clean blade.
- Clean cuts. Happy cake.