



Round Wedding Cake Cutting Guide

Wedding cakes require special handling. In order to cut your cake to provide the correct number of servings, specific cutting instructions must be followed. If these instructions are not followed, a 50 serving cake can quickly become a 30 serving cake.

The following is a guide showing the approximate number of servings that each tier of wedding cake should yield:

Round Cakes	
Size	# of Servings (2 inches x 1 inch)
6"	12
8"	24
9"	32
10"	38
12"	56
14"	78
16"	100
18"	130

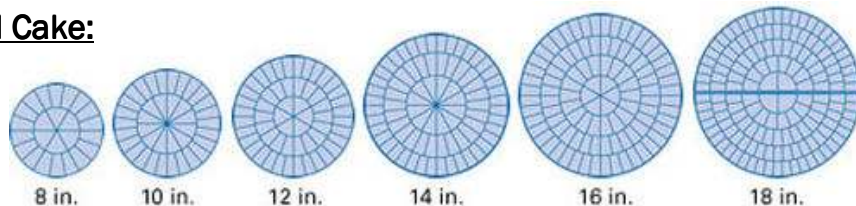
Tools Needed:

- Cake knife
- Cake server
- Clean, damp towel (use this towel to wipe the knife every few slices. This will insure that you end up with nice looking slices)
- A place to put cake separators or inedible decorations

How to prepare the cake for cutting:

1. **After pictures are taken**, start by removing all inedible and/or large decorations from the cake (ie: shells, cake topper, flowers). This will make the cake cutting go smoother.
2. Disassemble all tiers of the cake, starting with the top tier. If your cake had columns separating the tiers, remove them from the cake before cutting. If your cake is stacked (tiers sitting directly on top of each other), there is a cardboard plate underneath each tier. Remove each tier by placing the cake server underneath the cardboard of the cake. Lift the cake tier underneath the cardboard, and place it on a flat surface. There may also be wooden dowels inside each tier, which supports the weight of the cake. Remove these dowels before cutting. **Don't ever cut a tiered cake while it is still stacked.**
3. Start to cut the cake, beginning with the bottom tier first. You will be cutting 1-inch by 2-inch servings (when looking from the top of the cake)

How to cut a Round Cake:



1. Insert the knife 2-inches in from the outside edge of the cake, and cut a circle that is 2 inches in from the outside edge, all the way around. You will then have a smaller circle cut into the bigger circle.
2. Cut slices within the circle in 1-inch sections. When you look at the slice from the top of the cake, it should measure 1-inch by 2-inches. When you place the cake onto the plate, you will lay the slice on its side, so you will see a 4-inch by 2-inch slice of cake facing up, which is 1-inch tall.
3. Repeat the cutting process for the remaining circles of the cake, until you get to the inner circle, which will be approximately 5 or 6 inches in diameter.
4. Cut the inner circle into wedge-shaped slices. The number of wedges will depend on the size of your cake.