



Cake Cutting Guide

Round cake cut into rectangular sections using straight cuts.

Supplies

Sharp Serrated Knife
Cake Server
Damp Kitchen Cloth
Dry Kitchen Cloth

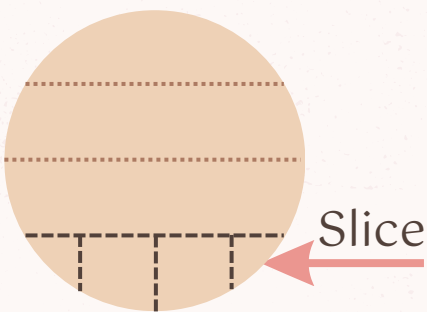
Keeping A Clean Knife

As the knife gathers cake & frosting, wipe it off with a damp cloth & then a dry cloth.



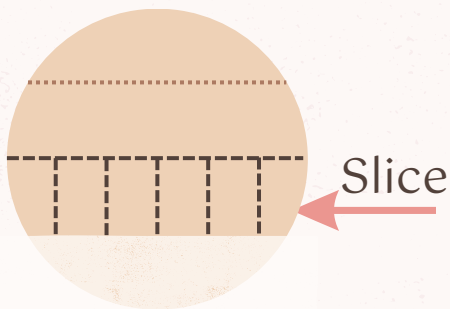
Roughly mark cut lines on the top of the cake using the width of the desired serving size.

It is best to score the lines before cutting all the way through the cake.



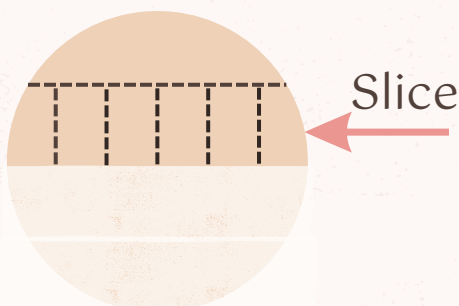
Starting at one edge of the cake, slice & serve slices in your preferred serving size.

Use 1.5" - 2" sections for party service & 1" sections for wedding service.



Slice & serve the next section in your preferred serving size.

You can cut the entire section off & lay it flat on a cutting board to make slicing the smaller pieces easier.



Slice & serve the remaining sections in your preferred serving size.

Refer to our Cake Serving Guides to see the cuts for different cake sizes.