



Cake Cutting Guide

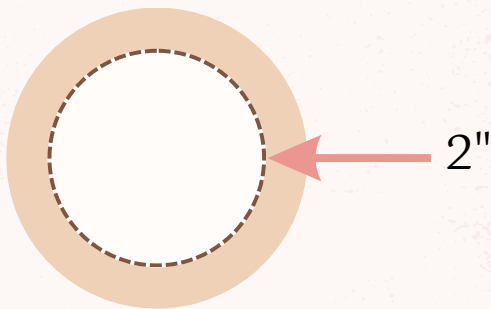
Round cake cut into triangular sections using concentric circles.

Supplies

Sharp Serrated Knife
Cake Server
Damp Kitchen Cloth
Dry Kitchen Cloth

Keeping A Clean Knife

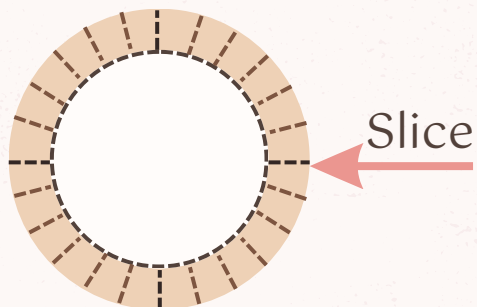
As the knife gathers cake & frosting, wipe it off with a damp cloth & then a dry cloth.



Starting approximately 2 inches from the outer edge of the cake, cut a round circle.

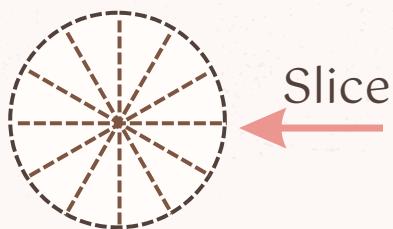
It is best to score the circle before cutting all the way through the cake.

For an 8" cake, use one 2" concentric circle cut. This produces a 4" inner circle.



Slice 1-2 inch wide sections & serve the outer circle.

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



Slice the remaining circles into the width of your choosing.

For a 10" cake, there are two options: one concentric circle cut 2.5" from the outer edge or two concentric circles, each cut 2" from the outer edge of the prior circle.

Refer to our [Cake Serving Guides](#) to see cuts for different cake sizes.