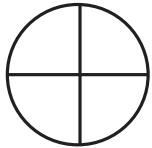
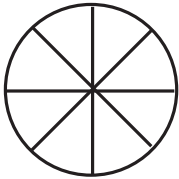


CAKE CUTTING GUIDE

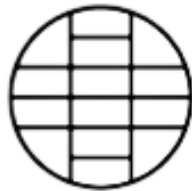
To get the suggested number of servings, cut your cake this way:



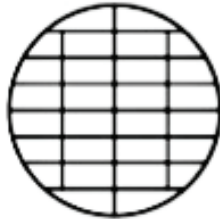
4" PETITE
4 Servings



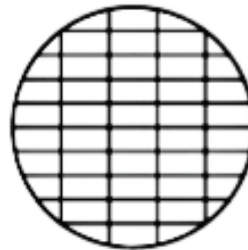
5" ROUND
8 Servings



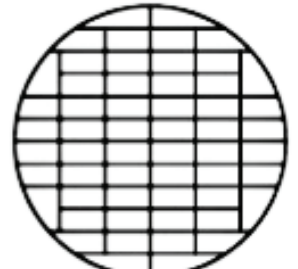
6" ROUND
14 Servings



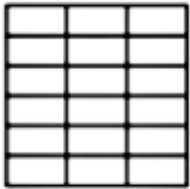
8" ROUND
26 Servings



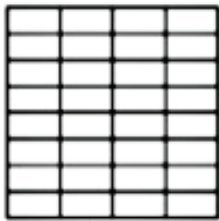
10" ROUND
38 Servings



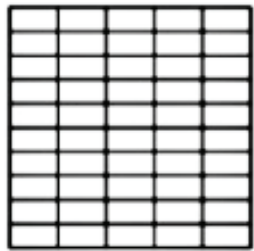
12" ROUND
56 Servings



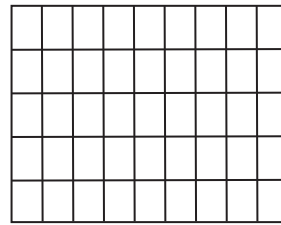
6" SQUARE
18 Servings



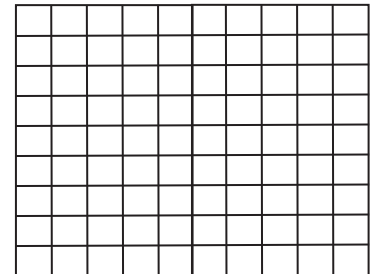
8" SQUARE
32 Servings



10" SQUARE
50 Servings



QUARTER SHEET
45 Servings



HALF SHEET
90 Servings

CAKE CUTTING TIPS

When cutting your cake, it's important to follow these steps:

- 1 Use a large, sharp knife to ensure clean and even cuts.
- 2 Clean your knife after each cut to prevent crumbs or frosting from sticking to the blade.
- 3 Before each cut, heat your knife with hot water to make slicing easier and smoother.