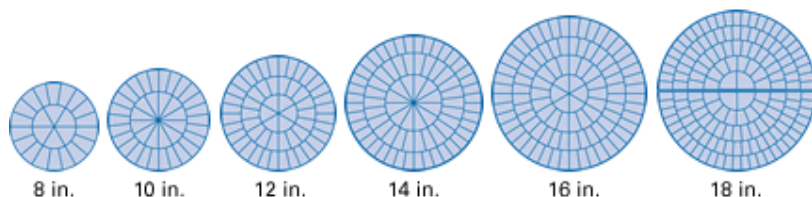


General Cake Information

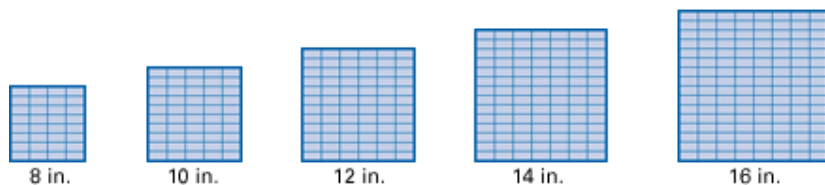
Wedding Cake Cutting Guide

This guide shows how to cut popular shaped wedding tiers into pieces approximately 1 in. x 2 in. by two layers high (about 4 in.). Even if a larger serving size is desired, the order of cutting is still the same. The first step in cutting is to remove the top tier, and then begin the cutting with the 2nd tier followed by the 3rd, 4th and so on. The top tier is usually saved for the first anniversary, so it is not calculated into the serving amount. For information on cutting party cakes, please read [Wilton's Party Cake Cutting Guide](#).



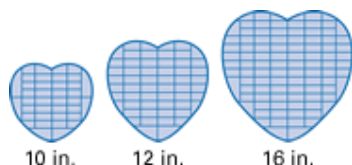
Round Tiers:

Move in two inches from the tier's outer edge; cut a circle and then slice 1 in. pieces within the circle. Now move in another 2 in., cut another circle, slice 1 in. pieces and so on until the tier is completely cut. The center core of each tier and the small top tier can be cut into 3rds, 4ths, and 6ths, depending on size.



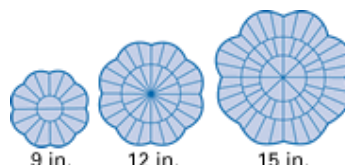
Square Tiers:

Move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.



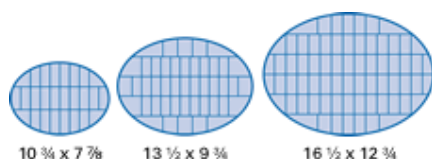
Heart Tiers:

Divide the tiers vertically into 1/2ths, 4ths, 6ths and 8ths. Within rows, slice 1 in. pieces of cake.



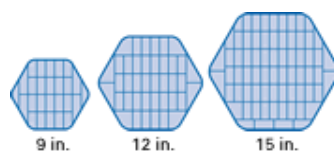
Petal Tiers:

Cut similar to round tiers as diagram shows.



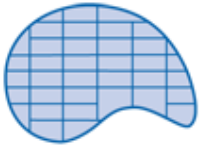
Oval Tiers:

Move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.



Hexagon Tiers:

Move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.

**Paisley Tiers:**

Move in 2 in. from the outer edge and cut across. Slice and serve 1 in. pieces of cake, similar to oval tiers as diagram shows. Now move in another 2 in., repeat process until the entire tier is cut.

Party Cake Cutting Guide

Party Cakes—1 1/2 x 2 in. Slices

Follow the diagrams to cut party cakes (from 3 to 6 in. high), but adjust for the larger party-size slices. For cakes shorter than 3 in. you will need to cut wider slices to serve a proper portion; even if a larger serving size is desired the order of cutting is still the same.

Rounds

To cut round cakes, move in two inches from the cake's outer edge; cut a circle and then slice approximately 1 1/2 inch pieces within the circle. Now move in another 2 inches, cut another circle, slice approximately 1 1/2 inch pieces and so on until the cake is completely cut.

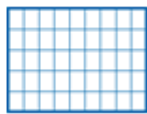
Note: 6 inch diameter cakes should be cut in wedges, without a center circle. Cut Petal and Hexagon cakes similar to round tiers.

Squares

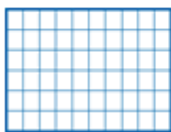
To cut square cakes, move in 2 inches from the outer edge and top to bottom. Then slice approximately 1 1/2 inch pieces of cake. Now move in another 2 inches and slice again until the entire cake is cut.

Sheets

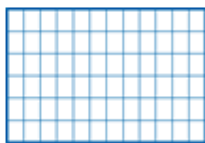
Cut sheet cakes similar to square cakes.



9 x 13 in. Sheet



11 x 15 in. Sheet



12 x 18 in. Sheet