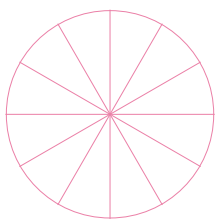




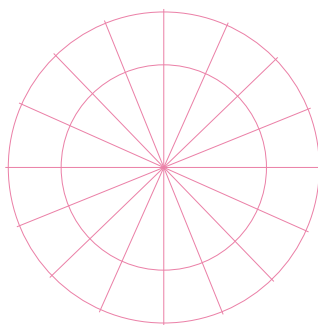
Kara's **cake cutting guide** shows how to cut popular round party/wedding tiered cakes into pieces approximately 1 1/2 inch x 2 inch servings. If a larger serving size is desired, the order of cutting is the same.

The number of servings listed are intended as a guide only. If portions larger than 1 1/2" x 2" are served, then you will have less servings than these chart indicate.

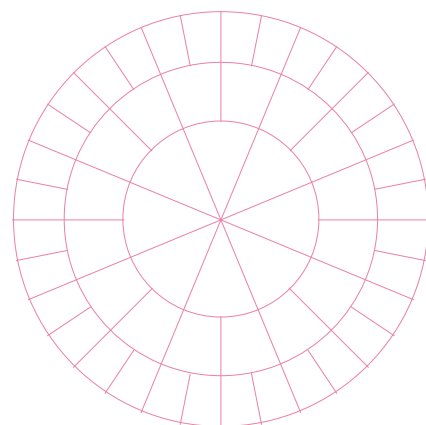
To cut round cakes, move in two inches from the cake's outer edge; cut a circle and then slice approximately 1 1/2 inch pieces within the circle. For a 12" cake, move in another 2 inches, cut another circle, slice approximately 1 1/2 inch pieces until the cake is completely cut.



6" | serves up to 12  
cut in wedges,  
without a center circle



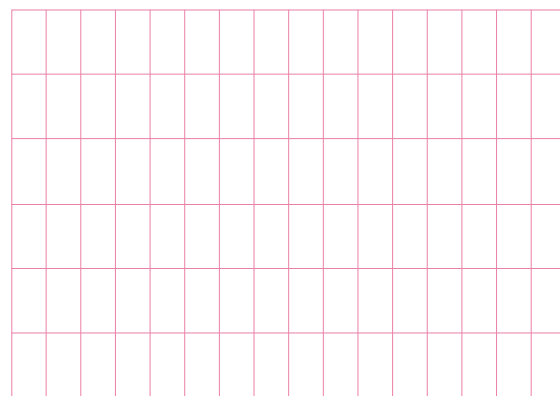
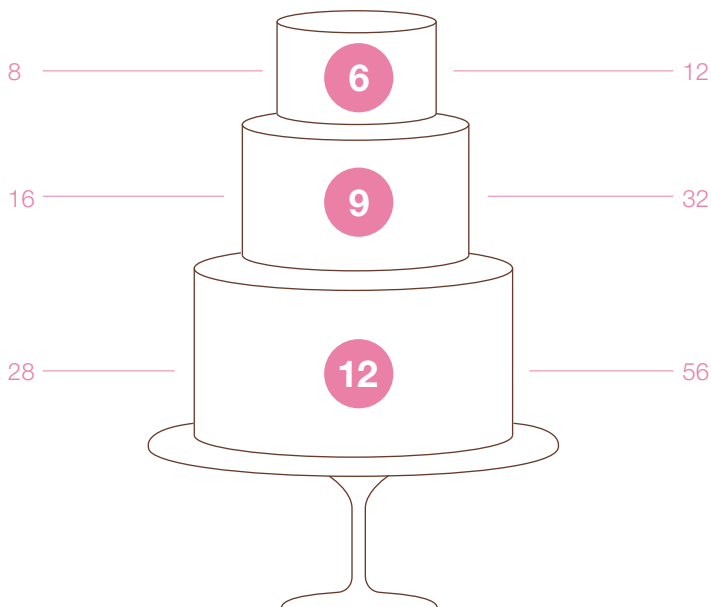
9" | serves up to 32  
cut with a center circle



12" | serves up to 56  
cut with two center circles

party cake pieces

wedding cake pieces



1/2 sheet | serves up to 96