



Cake Cutting Info

A great video explaining how to cut cakes:
<https://www.youtube.com/watch?v=W2Tur5d2l6E>

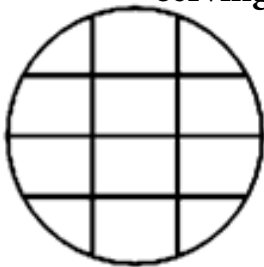




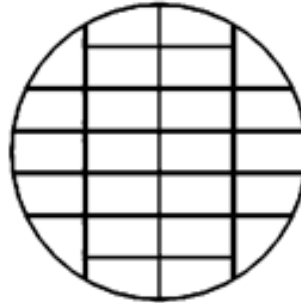
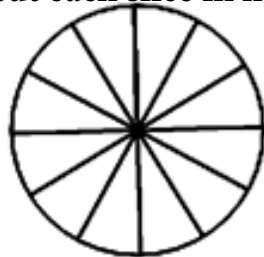
Cake Cutting Guide

Straight line and Concentric

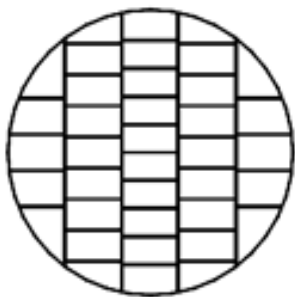
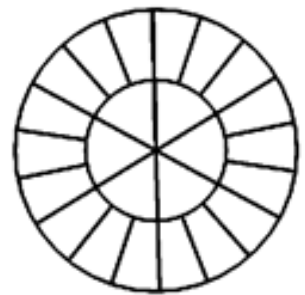
1. Make sure to clean off your knife after each cut to get the smoothest slices.
2. Cutting in the straight line method tends to leave you with the nicest looking slices.
3. For tall slices, serve as is. For treat size (double the amount of servings) cut each slice in half.



6 inch



8 inch



10 inch

