

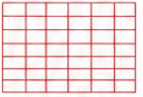
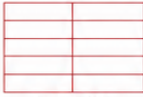
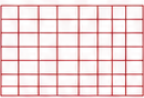
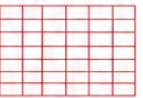
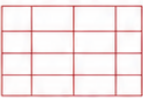
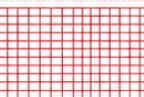


Cake Cutting Guide

1" x 2" PARTY SERVINGS • WILTON METHOD

CUTTING TIPS

- ♥ Use a long, sharp knife.
- ♥ Wipe knife clean between cuts.
- ♥ Chill cake for cleaner cuts.
- ♥ Cut all the way to the center.

CAKE SIZE	DIAGRAMS SHOW HOW TO CUT FOR THE NUMBER OF SERVINGS LISTED		
4" ROUND  2 LAYERS	 8 SERVINGS	 4 SERVINGS	
6" ROUND  2 LAYERS	 12 SERVINGS	 8 SERVINGS	
8" ROUND  2 LAYERS	 24 SERVINGS	 20 SERVINGS	 16 SERVINGS
10" ROUND  2 LAYERS	 38 SERVINGS	 28 SERVINGS	 20 SERVINGS
6" HEART  2 LAYERS	 14 SERVINGS	 8 SERVINGS	 4 SERVINGS
8" HEART  2 LAYERS	 22 SERVINGS	 18 SERVINGS	 12 SERVINGS
10" HEART  2 LAYERS	 38 SERVINGS	 24 SERVINGS	 18 SERVINGS
9" x 7.5" SHEET 	 25 SERVINGS	 18 SERVINGS	 10 SERVINGS
9" x 13" SHEET 	 50 SERVINGS	 36 SERVINGS	 20 SERVINGS
12" x 18" SHEET 	 98 SERVINGS	 72 SERVINGS	 40 SERVINGS

CAKE SERVING GUIDE

Cake Shape	Cake Size	Wedding Servings	Party Servings	Family/Dessert Serving
Round	4 in.	8	8	4
	6 in.	12	12	8
	8 in.	24	20	16
	10 in.	38	28	20-24
Heart	6 in.	14	8	4-6
	8 in.	22	18	12
	10 in.	38	24	18
Sheet	9 x 7.5 in.	25	18	10
	9 x 13 in.	50	36	20
	12 x 18 in.	98	72	40



In Wilton's cake-cutting system, party pieces are cut to 1 1/2" x 2".
Wedding pieces are cut to 1" by 2" inches to yield much greater portions.