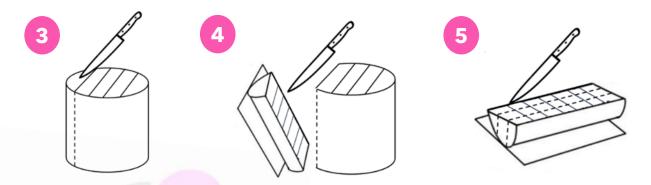
Cake Cutting

TIPS

- 1. Make sure your cake is room temperature
- 2. Remove all decorations, flowers and dowels from the cake. If you have a 2-tier cake, remove the top tier and cut that first using the below steps.
- 3. Use a large knife to mark a grid/guidelines across the top of the cake so you know where to cut.
- 4. Lay your cutting board directly next to the cake and push the chunk of cake into the cutting board.
- 5. Cut the first chunk into narrow slices on the cutting board onto small cake plates.



- 6. Dip your knife into hot water (optional). Wipe knife clean with a paper towel between slices.
- 7. Lay your cutting board next to the cake to repeat with next slice.

