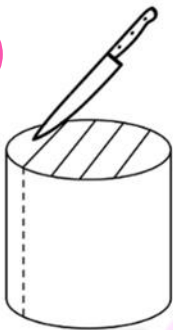


Cake Cutting

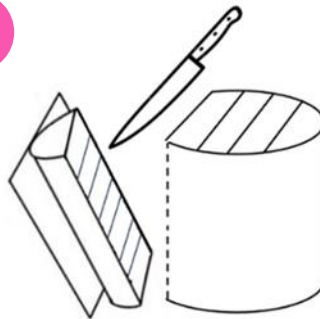
TIPS

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.

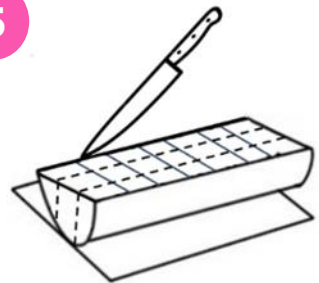
3



4



5



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.