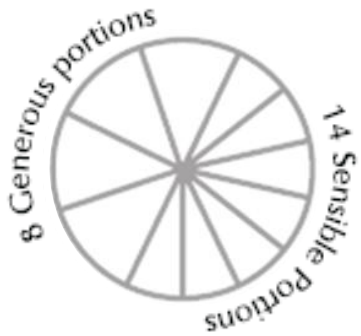


Cake Servings

6-inch cakes can be served to 4 people generously and 8 people sensibly, 14 people if cut even style.

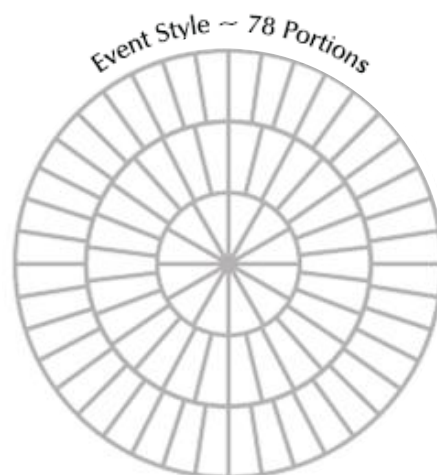
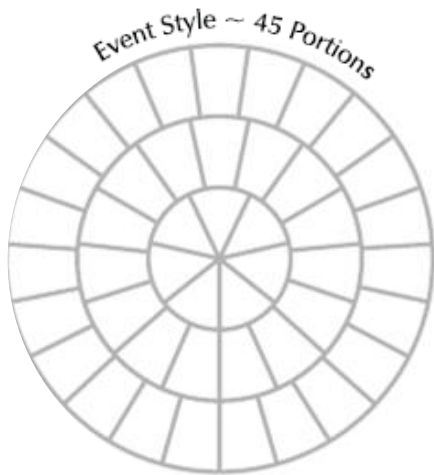


8-inch cakes can be generously served to 8 people, cutting each slice about 3 inches across the back. 3 inches is about the width of a standard playing card. 8-inch cakes can be sensibly served to 14 people cutting each slice at about 2 1/4 inches across the back. 2 1/4 inches is about the length of the spoon part of a tablespoon. 8-inch cakes can also be cut event style. Cutting an 8-inch cake event style can serve up to 26 people.

10-inch cakes can be generously served to 12 people with each slice about 2 1/2 inches across the back or about the length of the spoon part of a tablespoon (very generously). 10-inch cakes can be sensibly served to up to 25 people with each slice measuring about 1 1/4 inches across the back or about the width of a teaspoon. As with the 8-inch cakes, 10-inch cakes can be served event style. Cut event style, a 10-inch cake can be served to as many as 38 people.



12-inch cakes can be munificently served to 26 people with each slice about 1 1/2 inches across the back. 1 1/2 inches is just shy of the width of a tablespoon. 12-inch cakes can be very generously served to 40 people with each slice measuring about 1-inch across the back. A standard fork is about one inch wide. Keep in mind that the thinner slice of a 12-inch cake is 6 inches long and 4 or 5 inches tall. Of course, a large thin slice of cake can be unwieldy. The best option for serving a 12-inch cake is to cut it event style. Cut event style, a 12-inch cake can serve as many as 56 people sensibly or 30 people generously.



14-inch cakes can be generously served to 45 people with each slice about 1 3/4 inches across the back. 1 3/4 inches is just about the width of a tablespoon. 14-inch cakes can be sensibly served to 78 people with each slice measuring about 1 inch across the back. A standard fork is about one inch wide. It is extremely impractical to try to serve a 14-inch cake with traditional slices. The best option for serving a 14-inch cake is to cut it event style. Cutting the cake event style gives the server the flexibility to serve generous or sensible portions as needed.

