

# CAKE CARE



## instructions

Follow the instructions below to properly care for your custom cake. For slicing instructions, refer to the **Cake Cutting Guide**.



Pickup and carry the cake box from the bottom only.



Keep the cake level at all times including transport and refrigeration.



Transport the cake in an air-conditioned vehicle away from loose object.



Store cake in a refrigerator or cool location inside of the original packaging.



Remove from the fridge no more than 1 hours prior to serving at room temperature.



Keep away from direct sunlight, moisture, and heat.



Remove dowels and inedible decor prior to slicing and consuming.



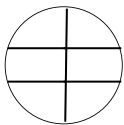
Cover remaining cake with cling wrap and store in the refrigerator for up to 3 days.



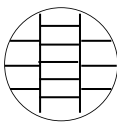
# CAKE CUTTING



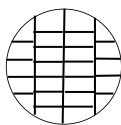
## guide



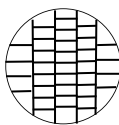
4" ROUND  
12 Servings



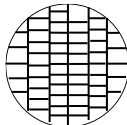
6" ROUND  
28 Servings



8" ROUND  
48 Servings

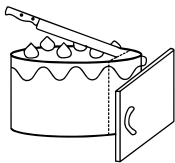


10" ROUND  
76 Servings

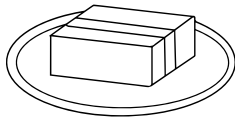


12" ROUND  
112 Servings

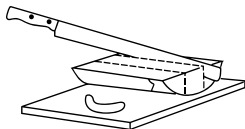
**Step 1:** Position a cutting board against the side of your cake and cut a 1" slice.



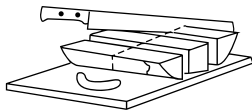
**Step 3:** Repeat for the rest of the cake to ensure even portions. Use a clean warm knife with each slice.



**Step 2:** Lay the cake slice on your board and cut into dessert (1"x2") or (1"x1") portions.



**Step 4:** Extra tall cake can be cut again through the middle for even smaller portions.

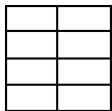


\*This servings guide vary dependings on how the cake is cut

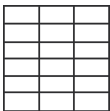
# CAKE CUTTING



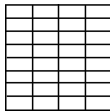
guide



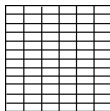
4" SQUARE  
16 Servings



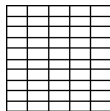
6" SQUARE  
36 Servings



8" SQUARE  
64 Servings

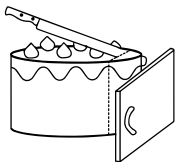


10" SQUARE  
100 Servings

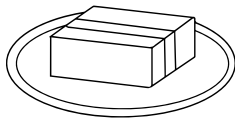


12" SQUARE  
144 Servings

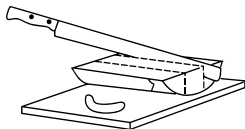
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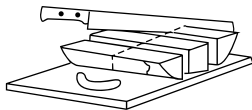
**Step 3:** Repeat for the rest of the cake to ensure even portions. Use a warm, clean knife with each slice.



**Step 2:** Lay the cake slice on your board and cut into dessert (1"x2") or (1"x1") portions.



**Step 4:** Extra tall cake can be cut again through the middle for even smaller portions.



\*This servings guide vary dependings on how the cake is cut

# CAKE CUTTING



*guide*

Round double barrel cake serving chart.

Round	2x2" slices	1x2" slices	1x1" slices
4- inch	8 servings	12 servings	16 servings
6- inch	14 servings	28 servings	48 servings
7- inch	20 servings	32 servings	64 servings
8- inch	28 servings	48 servings	96 servings
10- inch	42 servings	76 servings	152 servings
12- inch	56 servings	112 servings	224 servings

Custom cakes are traditionally cut into 2x2", 1x2" or 1x1" slices. The 2x2" slices are ideal for parties, wedding slices are typically 1x2" slices and 1x1" slices are perfect for samples and children's events.



# CAKE CUTTING



## guide

Square double barrel cake serving chart.

<b>Square</b>	<b>2x2" slices</b>	<b>1x2" slices</b>	<b>1x1" slices</b>
4- inch	8 servings	16 servings	32 servings
6- inch	18 servings	36 servings	72 servings
8- inch	32 servings	64 servings	128 servings
9- inch	40 servings *	72 servings *	162 servings *
10- inch	50 servings	100 servings	200 servings

Custom cakes are traditionally cut into 2x2", 1x2" or 1x1" slices. The 2x2" slices are ideal for parties, wedding slices are typically 1x2" slices and 1x1" slices are perfect for samples and children's events.

