



Cake Cutting Guide

Cutting your cake into squares or rectangles instead of the traditional triangle portions is a great way to maximise portions, especially for round cakes! Here's a general breakdown:

6-inch Round Cake:

Traditional triangle cuts would typically give you about 8 slices.

If you cut your cake into 1"x 2" rectangles, you can get around 14 portions or 28 portions from an extra-tall cake. If you cut a 6" round cake into 1"x 1" rectangles, you will get 28 portions.

8-inch Round Cake:

With the traditional triangle method, you'd usually get about 12 slices.

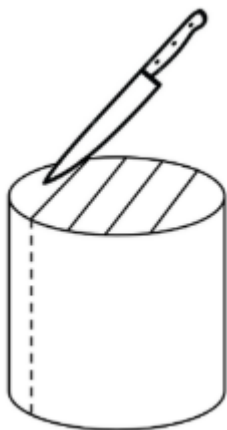
If you cut your cake into 1"x 2" rectangles, you can cut up to 26 portions, so it's perfect for a larger crowd. If you cut an 8" round cake into 1"x 1" rectangles, you will get 56 portions!

Required tools:

- A large sharp serrated knife
- Large cutting board
- Kitchen-Towel (to wipe knife between cuts)
- Jug of hot water to dip knife (optional)

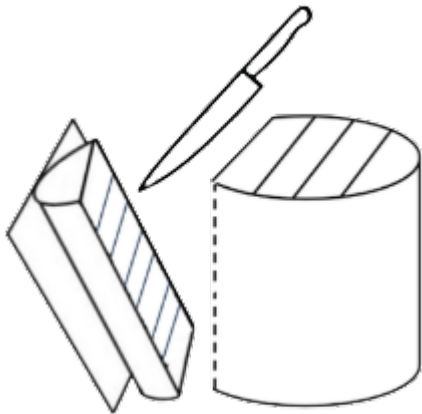
To cut into squares or rectangles:

1. Using a large sharp knife, mark a horizontal grid across the top of the cake working on 1" dimensions.

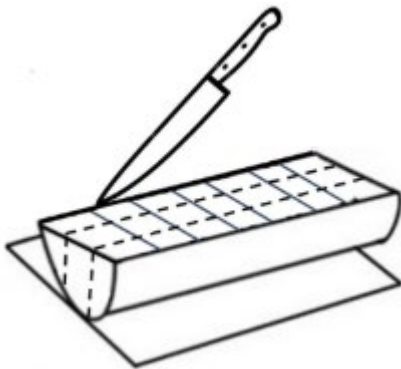


2. Place your cutting board directly next to the cake. Cut downwards along the length of the cake using your cutting board to catch the slice. Wipe the knife on a hot damp cloth between slices to remove any frosting or crumbs to ensure a cleaner slice. Using a cutting board is a great tip! Here's how it helps:

- a. **Keeps the First Slice Intact:** When you cut the cake, the first piece can sometimes be tricky to remove without messing up the shape. Using a cutting board underneath helps catch the slice, making it easier to lift without damaging the surrounding cake.
- b. **Helps with Uniformity:** With a cutting board in place, you can make more controlled,



precise cuts, ensuring your slices are smaller and more uniform. You're not just cutting into the cake but also guiding the knife to avoid squishing or pulling it.



3. Lay the large slice on a flat surface and cut into 2" portions. Dip your knife into hot water(optional) and wipe the knife clean with kitchen towel in between slices
4. Lay the cutting board next to the cake and repeat steps 1-3 until you have cut all the cake required.
5. For extra tall cakes cut each portion in half horizontally.



What type of knife should I use to cut my cake?

Top tip! A serrated knife, like a bread knife, is the best choice for cutting cake. Here's why:

- **Clean Cuts:** The serrated edges of the knife allow you to saw through the cake without pressing down too hard, which can cause the cake to squish and the filling to spill out.
- **Even Slices:** The serrations help maintain the integrity of the cake, resulting in smoother, more uniform slices.

- **Avoids Crushing:** Unlike a straight-edged knife, which can compress delicate layers, a serrated knife gently slices through the cake, ensuring a neat and tidy cut every time.

So, whether it's a soft sponge or a rich fruit cake, a serrated knife will give you the best results!

These bonus cake cutting tips are fantastic! Here's how to make the most of them:

Top Tips For Cutting Your Cake

Warm the Knife:

Before you start cutting, dip your serrated knife in warm water and wipe it dry. The heat helps the knife glide more easily through the cake and icing without pulling or squishing the layers.

Reheat the knife between cuts to keep the process smooth, especially if you're cutting through a thick or rich cake.

Score the Cake:

Lightly score your slices into the icing with the warmed knife before making the actual cut. This allows you to visualize the portion sizes and check if they're even.

It's easier to adjust your lines and ensure no one gets a disproportionate slice (we all know how that can cause drama, especially at family gatherings!).

By using these tips, you can cut your cake like a pro and ensure each slice is perfectly sized and neat—everyone will be happy with their portions!