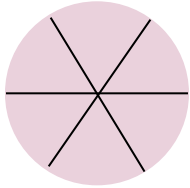


# GRACE ELIZABETH BAKERY CAKE CUTTING GUIDE

created by grace francalanga :D

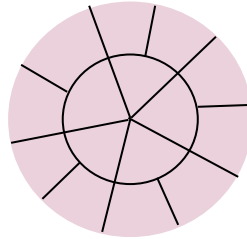
there are so many different ways to cut cakes, and this general guide will help you for your next event! look between the classic style and event style ways of cutting cake

**4 in cakes  
classic style**



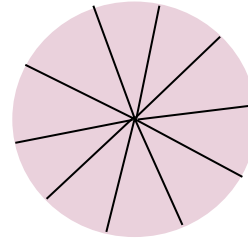
**serves 5 - 6  
people**

**8 in cakes  
event style**



**serves 14 - 16  
people**

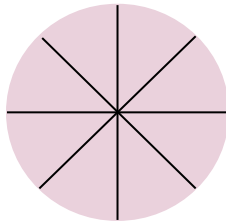
**8 in cakes  
classic style**



**serves 9 - 12  
people**

if you need a cake  
larger than 10 in,  
contact me i will help!

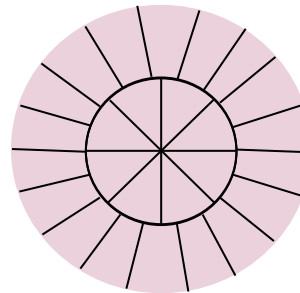
**6 in cakes  
classic style**



**serves 6 - 8  
people**

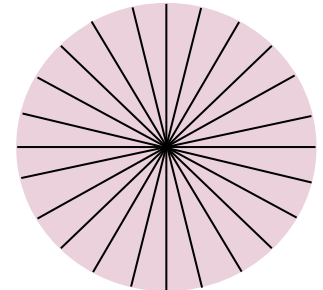
keep in mind, the more layers  
of cake you have, the smaller  
the slices will be meaning  
more slices than shown here

**10 in cakes  
event style**



**serves 26 - 32  
people**

**10 in cakes  
classic style**



**serves 24 - 27  
people**