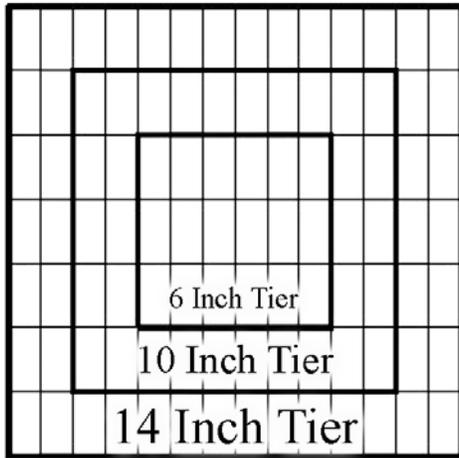


Wedding Cake Cutting Guide

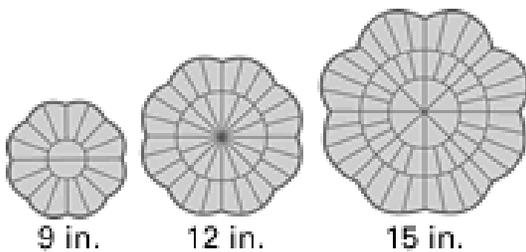
This guide shows how to cut popular shaped wedding tiers into pieces approximately 1 in. x 2 in. for a 2-layer cake (approx. 4 in. height). Even if a larger serving size is desired, the order of cutting is still the same. The first step is to remove the top tier and then begin cutting the second tier, followed by the third, fourth and so on. The top tier is usually saved for the first anniversary so it is not calculated into the serving amount.

Basic Wedding Cake Cutting Guide - Square



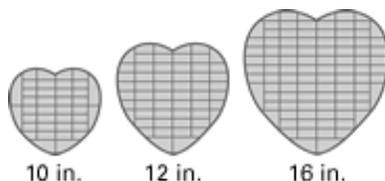
Square Tiers

Move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.



Petal Tiers

Cut Similar to round tiers as diagram shows.



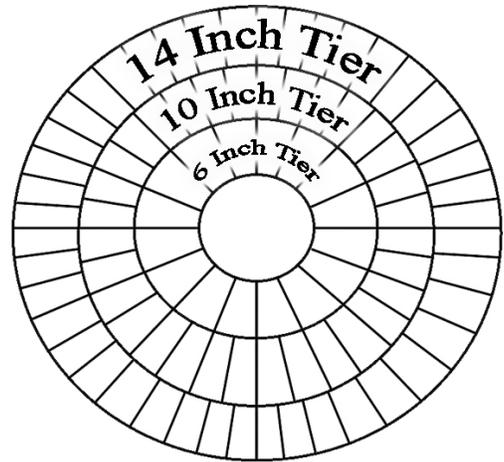
Heart Tiers

Divide the tiers vertically into two, four, six, eighths. Within rows, slice 1 in. pieces of cake.

Round Tiers

Move in 2 in. from the outer edge ; cut a circle and then slice 1 in. pieces within the circle. Now move in another 2 in.; cut another circle and then slice 1 in. pieces and so on until the entire tier is completely cut. The center core of each tier and the small top tier can be cut into thirds, fourths and sixths depending on size.

Basic Wedding Cake Cutting Guide - Round



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