

6" Round Cake Cutting Guide / Serves 8



Preparation!

For BEST results, keep the cake in the fridge until 1 hour before you want to serve!

You'll need...

- A knife
- Bowl of warm water and a paper towel to wipe the knife clean after every cut
- Cake server

Getting ready to make the cut!

For BEST results, do not cut through the cake, make score marks in the frosting first!

For 8 Slices:

1. Score cake frosting in half, both ways



2. Score each quarter into halves.



3. Cut through cake one slice at a time and ENJOY!

The after party... If you're lucky enough to have any leftover cake, here's how to store it: cover the cut area of the cake with plastic wrap, store in an air-tight container and put it in the fridge until you're ready for more!