

CAKE FEST

Custom Cakes & Sugar Art



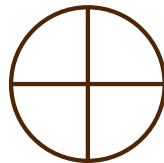
Cake Cutting Guide

Cake Cutting 101

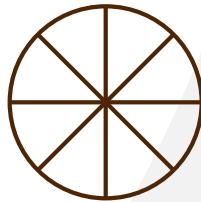
So you've purchased a one-of-a-kind cake from CakeFest Sugar Art... now how do you cut it? This cutting guide can help. Included, are diagrams of different sizes of round cakes (the most common) and where to make the cake slices. We also have advice on stacked and irregular shaped cakes.

This cake cutting guide can be used to determine the number of slices of cake a round tiered cake can provide. This guide assumes a standard tier height of 3½ inches and in most cases (except for 4 and 5 inch rounds) an outer wedge width of 1½ inches.

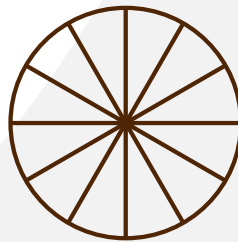
TIP: Lightly score the entire cake with your intended cutting pattern before "diving in".



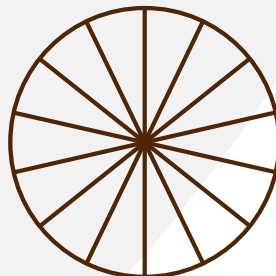
4 inch (4 slices)



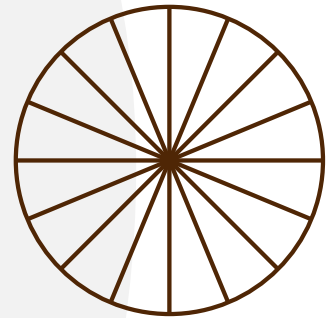
5 inch (8 slices)



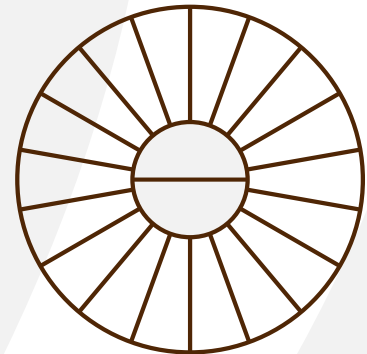
6 inch (12 slices)



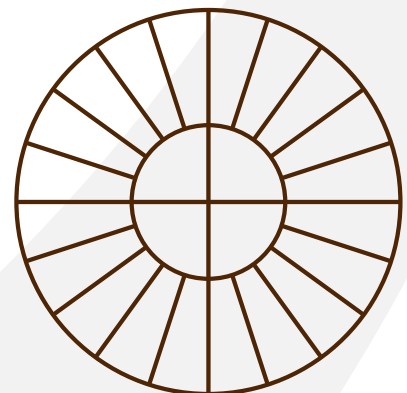
7 inch (14 slices)



8 inch (16 slices)



9 inch (20 slices)
3 inch center



10 inch (24 slices)
4 inch center

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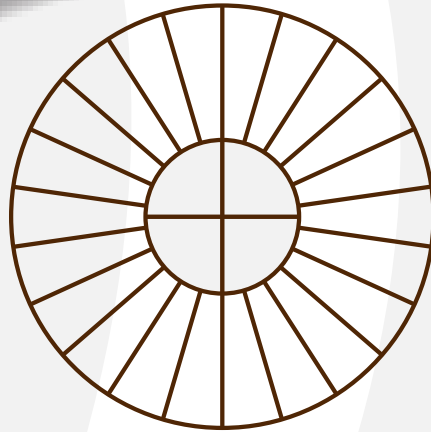


Multi-Tier Cakes

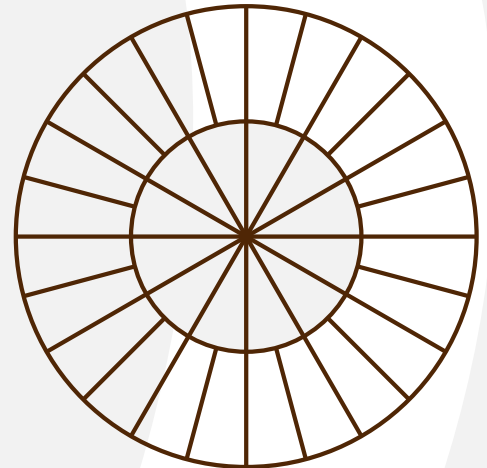
Multi-tiered or stacked cakes follow the same principles as single-tiered cakes. You will want to remove each tier before attempting to cut them. At CakeFest, we separate each tier with a thin, cardboard mat. Using a spatula slipped in between the tiers, makes separating them easy.

TIP: There may be supports made from wooden dowel rod or soda straws in the middle of the cake tiers. You will want to remove such supports from each tier before cutting. In large or top heavy cakes, PVC may also be used for center support. In those cases, the cake itself should slide up and over the support.

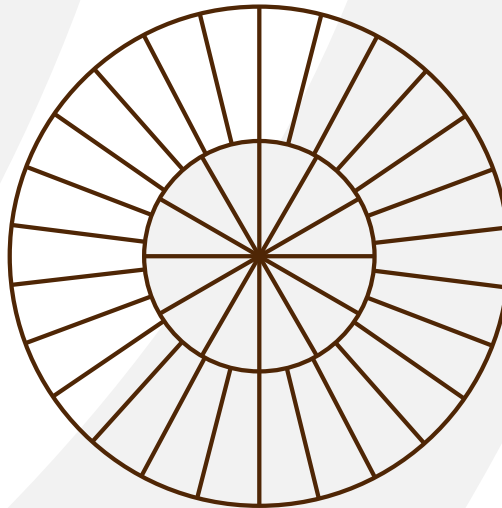
TIP: Run your knife under hot water. This will make cutting the cake easier. Ever heard the expression “like a hot knife through butter”?



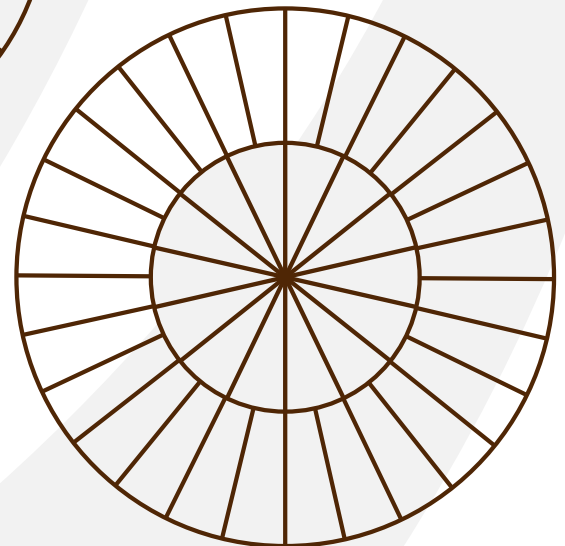
11 inch (26 slices)
4 inch center



12 inch (36 slices)
6 inch center



13 inch (38 slices)
6 inch center



14 inch (42 slices)
7 inch center

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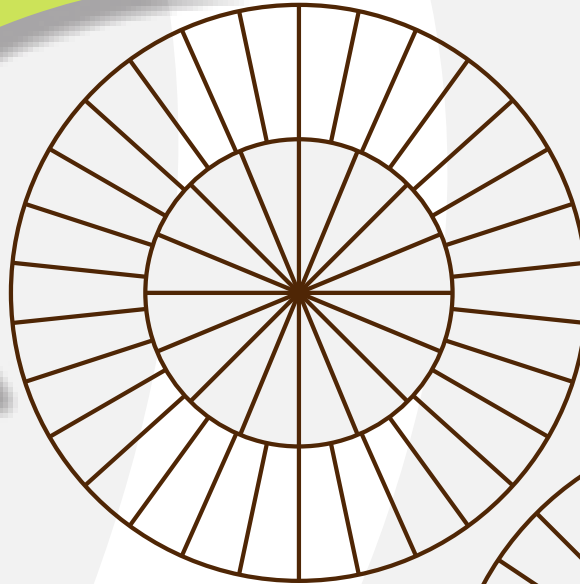


Irregular Shaped Cakes

Cutting Irregular shaped can be challenging. CakeFest specializes in sculpted cakes. We include instructions when the cutting will be tricky. As a rule-of-thumb, You should picture the cake as being made of rectangular blocks. Then, treat each block a separate mini-cake aiming for approximately a 1½ by 3 inch piece.

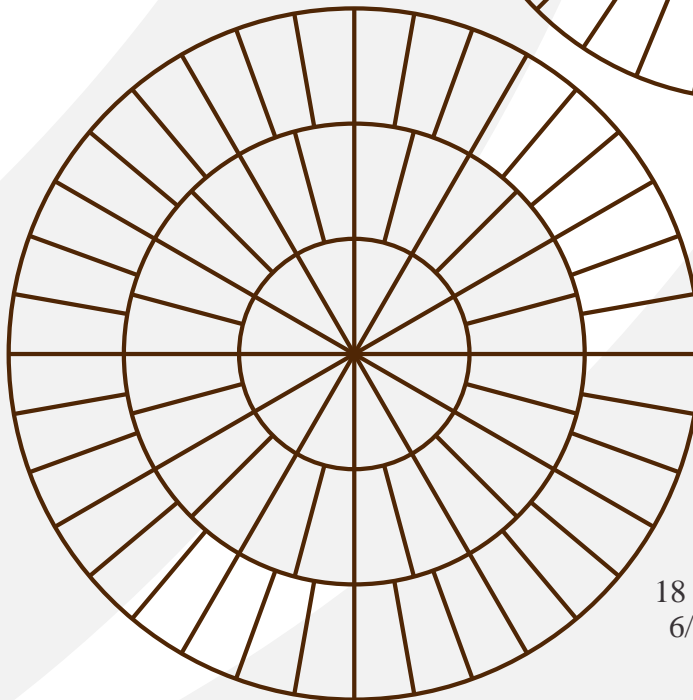
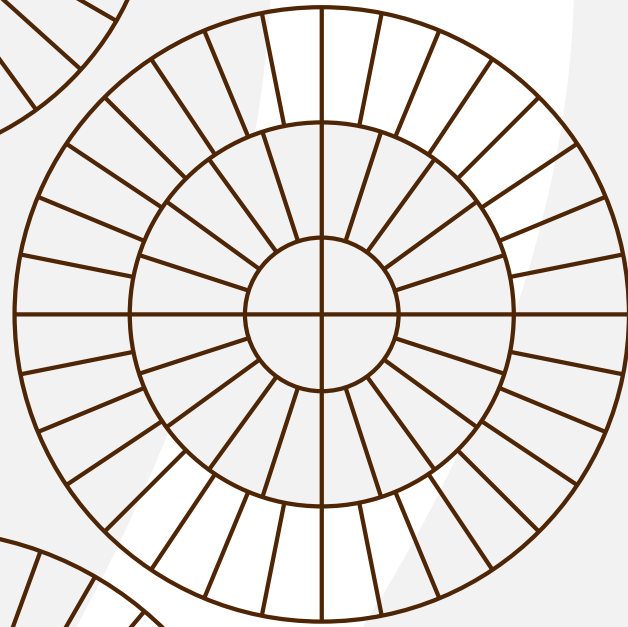
TIP: You might be surprised how heavy a fresh, made-from-scratch, layered cake really is. That's why they are so decadently good.

TIP: The use of styrofoam or non-edible elements can be common in sculpted designs (some shapes just can not be made from cake). Check with your cake designer about which elements should not be eaten or removed prior to cutting.



15 inch (46 slices)
8 inch center

16 inch (56 slices)
4/10 inch center



18 inch (72 slices)
6/12 inch center

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How would you slice these delectable works of sugar art by CakeFest?

About CakeFest

CakeFest Sugar Art is located in Springfield, VA and serves the Washington DC metro area with unique, custom works of edible art in the form of cakes, cupcakes, and cookies. Sugar and chocolate showpieces are also available.

Contact us today for a custom design for your next special event.

www.cakefestshop.com
www.fb.com/cakefestshop
cakes@cakefestshop.com
703.595.7849



For more examples of our work, visit our online portfolio at www.cakefestshop.com