



## How to Cut Your Wedding Cake

Karl's Bakery offers a complimentary 6" cake for your 1<sup>st</sup> wedding anniversary when you order your wedding cake. Unless you desire to keep your top cake tier, we factor the top tier into the number of servings needed for your guests.

You will be cutting each piece approximately 2 inches by 1 inch. With this in mind, you would cut your cake as follows:

Start with the top tier. Remove it from the cake for easy cutting. Cut as directed below. Continue with the next tier down, and so on.

**Tip: have a wet cloth or paper towel handy to wipe the knife blade after each cut or two to ensure easy cutting and an eye-pleasing piece of cake.**

### Round Tiers

Move in 2 inches from the tier's outer edge and cut a circle around the entire tier, creating a ring of cake. Next, slice this cake ring into 1-inch pieces all the way round. Then move in another 2 inches, cut another circle, and slice that cake ring into 1-inch pieces. Continue like this until the tier is completely cut. The remaining center of each tier and the top tier can be cut into 3rds, 4ths, and 6ths, depending on their size.

### Square Tiers

Start 2 inches from the cake's outer edge and cut all the way across. Then turn your knife perpendicular to the first cut, and slice 1-inch pieces all the way down. After those slices have been transferred to plates, repeat cutting process again until all cake is cut.

### Heart Tiers

Start by cutting the heart in half. Then continue to cut into quarters, then eighths. Within rows, slice 1 in. pieces of cake.

### Hexagonal 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.