



PORTION/ CUTTING GUIDES

PORTION GUIDE FOR SQUARE CAKES

*Use double for tall cakes

SIZE	FINGER PORTION 1"x1"x4" or 5"	PARTY PORTION 1"x2"x4" or 5"
4"	10	8
5"	24	12
6"	36	18
7"	48	24
8"	64	32
9"	80	40
10"	100	50
11"	120	60
12"	144	72
14"	196	98
16"	256	128



PORTION GUIDE FOR ROUND CAKES

*Use double for tall cakes



SIZE	FINGER PORTION 1"x1"x4" or 5"	PARTY PORTION 1"x2"x4" or 5"
4"	6	3
5"	15	8
6"	20	12
7"	30	16
8"	40	24
9"	50	30
10"	60	35
11"	70	40
12"	80	50
14"	100	60
16"	130	75

SLICE DIMENSIONS FOR A STANDARD CAKE

These are usually rectangular portions, but you can also cut the cake into a larger wedge-shaped portion



Finger/Wedding Portion

4 - 5 inches tall (the height of the cake), 1 inch wide, and 1 inch deep.



Party portion

4 - 5 inches tall (the height of the cake), 1 inch wide, and 2 inches deep.

Standard single-tiered cake

A single-tiered cake is generally ordered in smaller sizes, between 6" to 8", and has a fairly standard number of servings, which varies depending on the shape of the cake.



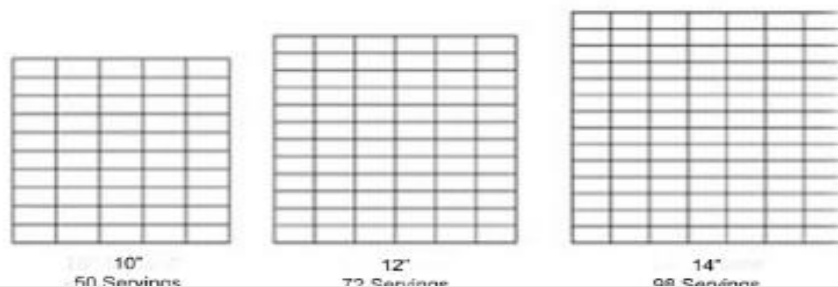
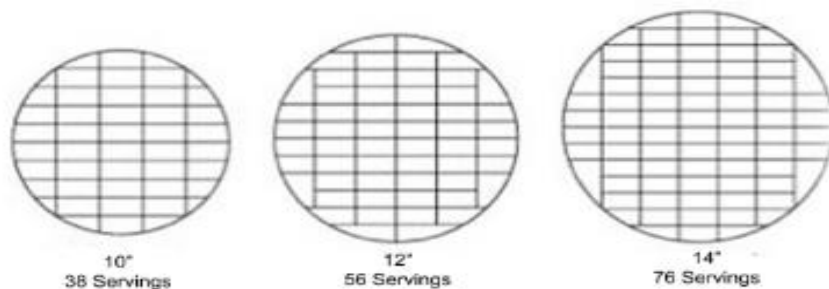
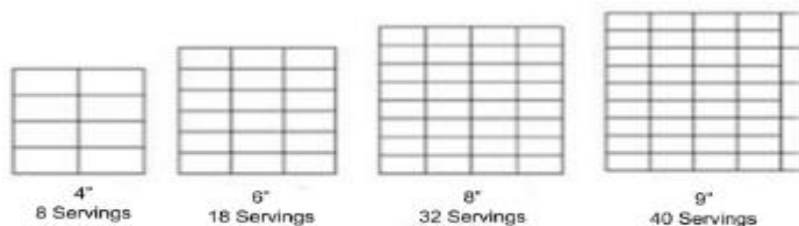
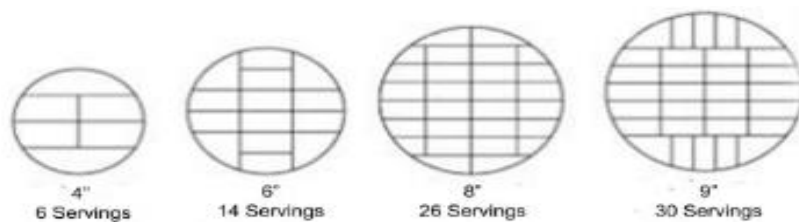
Tiered cake

Each tier can be cut into a specific number of pieces, based on its size and height of each tier. For ex. a 4 tiered cake with 10, 8, 6, & 4-inch tiers can generally feed around 75 people (more if the tiers are higher than usual).



Tall cake

If a cake is taller than 7 inches, it's recommended to cut rectangular cake slices in 1"x1" x height (for finger portions) & 2"x1" x height (for party portions) and then be cut in half horizontally.

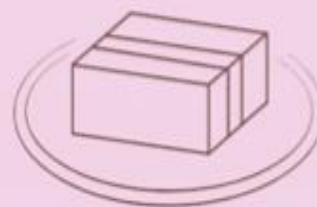


Cake cutting guide

Step 1: position a cutting board against the side of your cake and cut a 1" slice.



Step 3: Repeat for the rest of the cake to ensure even portions. Enjoy!



Step 2: Lay the cake slice on your board and cut into dessert (1'x 2") or coffee (1' x 1") portions.



Note: Extra tall cakes can be cut again through the middle for even smaller portions.

