

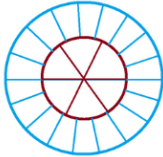
Cake Cutting Guide: Event-Style Servings for 4" tall round cakes

by
amycakesbakes.com



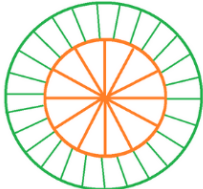
6"

12
servings



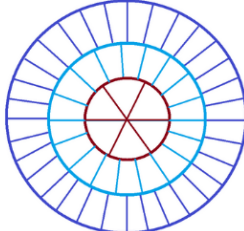
8"

24
servings



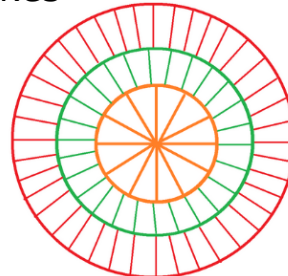
10"

38
servings



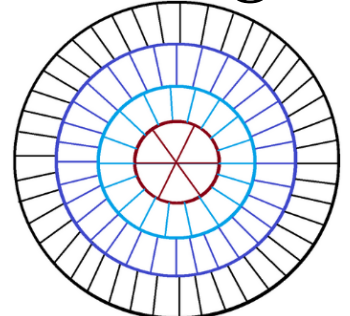
12"

56
servings



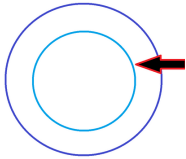
14"

78
servings

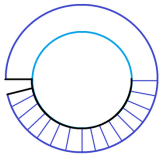


16"

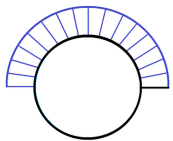
100
servings



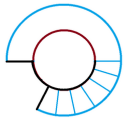
1. Go in 2 inches and lightly score a circle (don't cut all the way through yet). Cut a half circle along half of your scored line.



2. Cut 1-inch slices around that half of the outer edge.



3. Cut another half circle and repeat on the other side.



4. You're now left with a smaller round cake. Repeat steps 1 through 3 until left with a 4" or 6" round center cake.



5. Score then cut wedges out of the center cake.

Recommended Supplies:

- Sharp serrated knife
- Cake Server
- Damp kitchen towel
- Dry kitchen towel



For cleaner cuts, wipe off your knife as it gets messy with the damp then dry towel.

For more cake cutting tips and a video demonstration, visit amycakesbakes.com/cake-cutting-guide