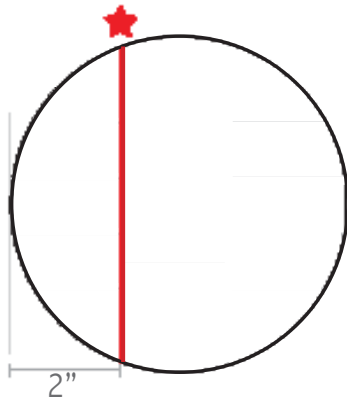
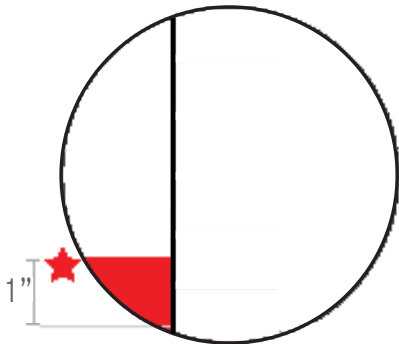


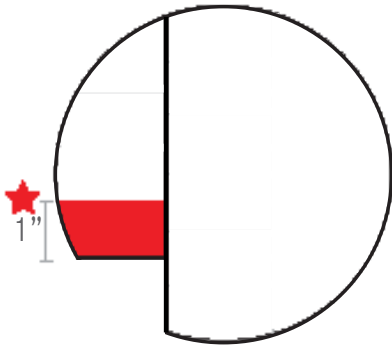
Cutting a Tiered Wedding Cake (tall tiers)



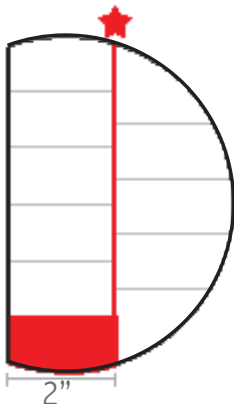
First cut = about 2" in from edge of cake, making a slab.



Second cut = about 1" from edge of cake, to make a piece (about 2" x 1") from the slab.
(You can adjust for rounded edges by cutting a bit wider than 1".)



Third cut = about 1" from previous piece, to make another piece (about 2" x 1").



Continue cutting pieces from this first slab. When done, repeat this process, cutting 2" x 1" pieces from each slab.

This process can be used for any size round tier, this is a 6" cake shown, which yields about 16 servings.

Do NOT try to cut all slabs and pieces at once. Cut one slab at a time, one piece at a time, or you risk having the cake pieces topple over!

TIPS:

Cake should be removed from any stand before cutting and serving.

Cake tiers should be separated before cutting and serving.

Desserts plates should be at least 6-7" wide to accommodate tall slices of cake.

Ask the cake server to set aside a plate of cake for the newlyweds - just in case they don't get enough from their ceremonial slice!

Top tier is usually included in serving estimate.

Boxes are not provided unless requested. There is an additional charge per box.

Remove any inedible objects (such as flowers or ribbon) before plating.

For easiest and cleanest cutting: Dip knife into hot water, wipe on a dry towel. Repeat as necessary.

Minette Rushing has a helpful tutorial on YouTube on how to disassemble & cut a tiered cake!
<https://www.youtube.com/watch?v=fMYu7xHYgGY>