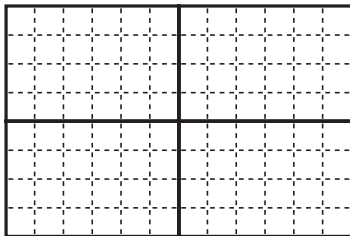


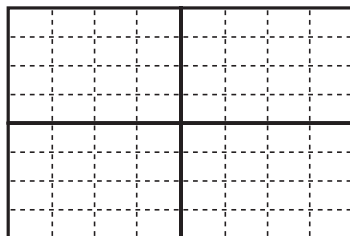
CAKE CUTTING *guidelines*

Sheet Cakes (pan size: 18" x 26")

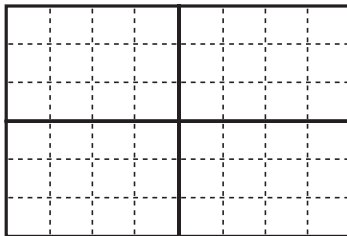
- For 96 2" x 2" servings, cut 8 x 12.



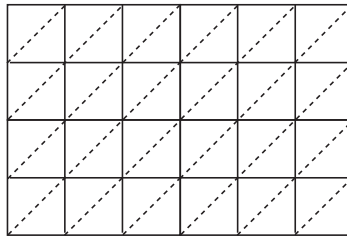
- For 64 2" x 3" servings, cut 8 x 8.



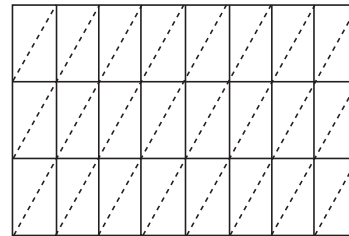
- For 48 approximate 3" x 3" servings, cut 6 x 8.



- For 48 triangular-shaped servings, cut 4 x 6, then cut diagonally through pieces.

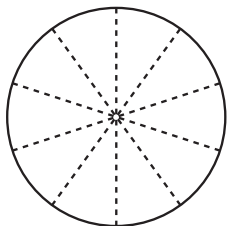


- For 48 wedge-shaped servings, cut 3 x 8, then cut diagonally through pieces.

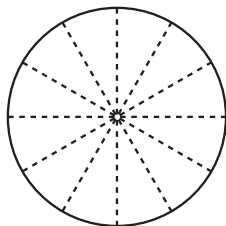


Two-layer Cakes

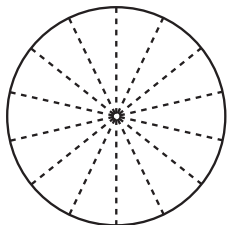
- 10 servings (8" 2 layer).



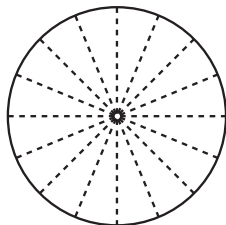
- 12 servings (10" 2 layer).



- 14 servings (9" 2 layer).



- 16 servings (9" 2 layer).



Cake Finishing Work Area Set-up

- Make sure you have enough ingredients on hand to complete the job.

Cake Decorating Fundamentals

- Prepare icing and premix colors before you start.
- Freeze cake ahead of time for easier icing and finishing.
- Thaw frozen cakes in the wrapping; when thawed, carefully remove the cake from the wrapping.
- For more details refer to frostings and icings chapter.

Garnish Ideas

- Toasted coconut.
- Chopped nuts.
- Powdered sugar.
- Shaved chocolate.
- Fruit slices.
- Chopped candies.
- Maraschino cherries.