



Cake Cutting Guide

Square or Rectangular Cakes

Supplies

Sharp Serrated Knife
Cake Server
Damp Kitchen Cloth
Dry Kitchen Cloth

Keeping A Clean Knife

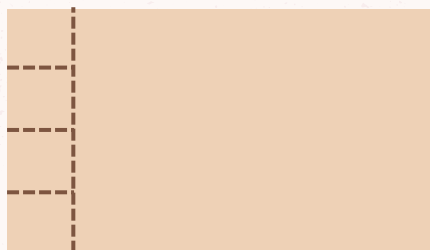
As the knife gathers cake & frosting, wipe it off with a damp cloth & then a dry cloth.

Use a cutting board to make slicing easier—lay each large piece (initial cut) on it before cutting it into smaller ones.

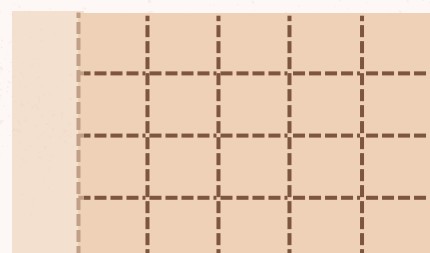
Slices in this guide are cut in the size that Jordet's Homemade Delights uses. Slices can be cut into any desired size.



Starting from either side, cut 2" from the edge of the cake.



Cut 1.5" slices and remove each slice as it is cut.



Repeat cuts until cake is fully cut.