

HOW TO CUT A WEDDING CAKE

Your cake is placed on plastic plates with pillars. Slide a sharp knife between the plastic plate and the cardboard the cake is sitting on to disassemble. (there is a small amount of glue to hold the cardboard to the plastic to prevent slipping during setup) Put cake to the side. You will see plastic plate in the cake. The plastic plate has pillars attached to it. Slowly pull the plastic plate from the cake with pillars attached. During summer months buttercream may stick to the plastic plate due to heat and humidity, so it is important to do this slowly. If buttercream does start to stick, you can slide a knife under the plate and scrap the buttercream so it will remain on the cake. Repeat with each tier till you have the cake disassembled.



After disassembling the wedding cake, start cutting the largest tier first. This way, if you have any leftover cake, it will be the smaller, easier-to-store tiers. Cut a 2" strip down one side of the cake.



This part is optional, but it makes for a cleaner cut of cake. Gently tip the 2" strip of cake onto it's side. Dont' worry the cake is very sturdy and won't shatter! You **can** leave the 2" strip standing and cut it as shown in the next steps.



Once the 2" strip is on it's side, start cutting pieces 1" wide. (A standard wedding cake serving is 1" x 2" x 4"). Using a cake cutting comb (as shown in the picture) or a gloved hand will help keep the cake "hands free" and less messy for the person cutting the cake.

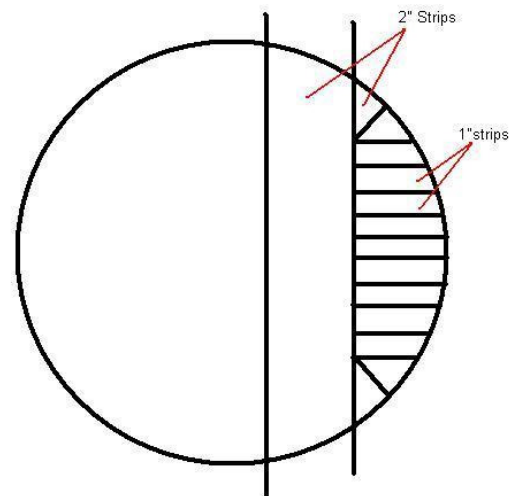


Transfer the cut piece of cake to a plate. Notice how using the cake cutting comb prevents your hands from getting all sticky with icing!



Continue cutting 1" pieces from the 2" strip. When the 2" strip is gone, cut another 2" strip from the remaining cake and repeat the process.

When you get to the last 2" strip, it is strongly recommended that it be placed on it's side for cutting. Since it's the last strip, it doesn't have anything to lean against and it could fall over during the cutting of the last few pieces.



A diagram showing the cutting method on a round cake