

Cake Cutting Guide

This guide shows how to cut popular shaped celebration cakes into portions. Traditionally, fruit cake is cut into 2.5cm x 2.5cm (1" x 1") fingers and sponge cake into 5cm x 2.5cm (2" x 1") pieces. In practice it can be very difficult to cut the cake so accurately and therefore it is more realistic to work on slightly larger portions: 5cm x 2.5cm (2" x 1") for fruit or sponge cakes.

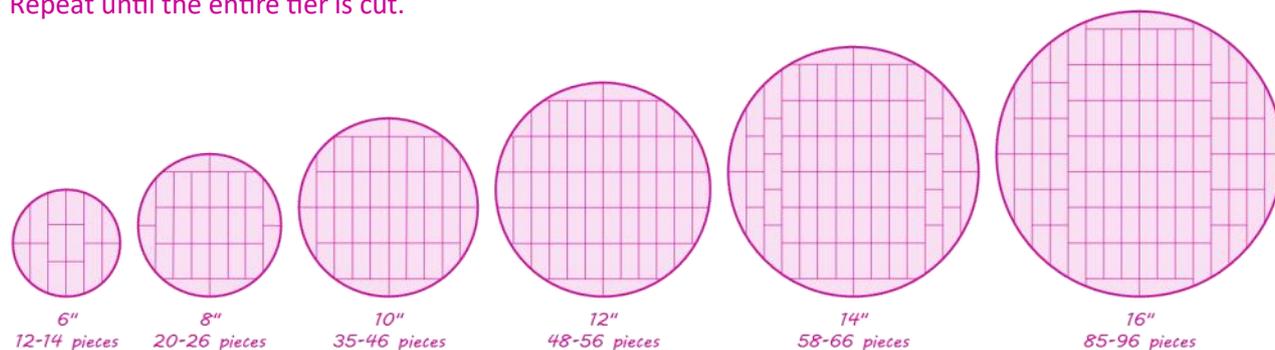
Regardless of serving size, the approach will still be the same as shown below.

The number of servings listed are intended only as a guide. If cake is the only dessert and/or larger portions are served, then you may have less servings than the chart indicates.

Round:

Move in 2.5cm (1") from the outer edge and cut across. Slice 5cm (2") pieces of cake.

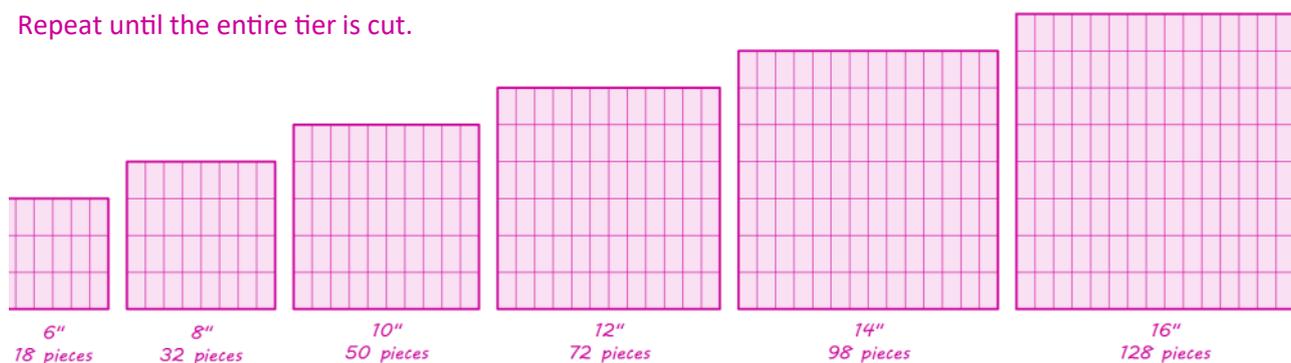
Repeat until the entire tier is cut.



Square:

Move in 2.5cm (1") from the outer edge and cut across. Slice 5cm (2") pieces of cake.

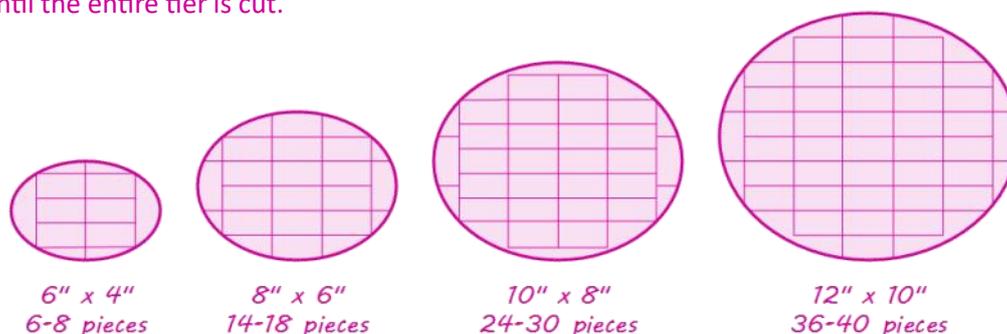
Repeat until the entire tier is cut.



Oval:

Move in 5cm (2") from the outer edge and cut across. Then slice 2.5cm (1") pieces of cake.

Repeat until the entire tier is cut.

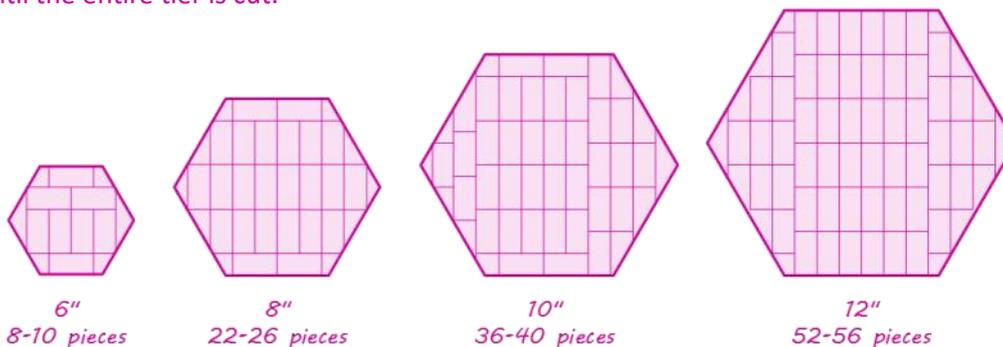


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Hexagonal:

Move in 2.5cm (1") from the outer edge and cut across. Slice 5cm (2") pieces of cake.

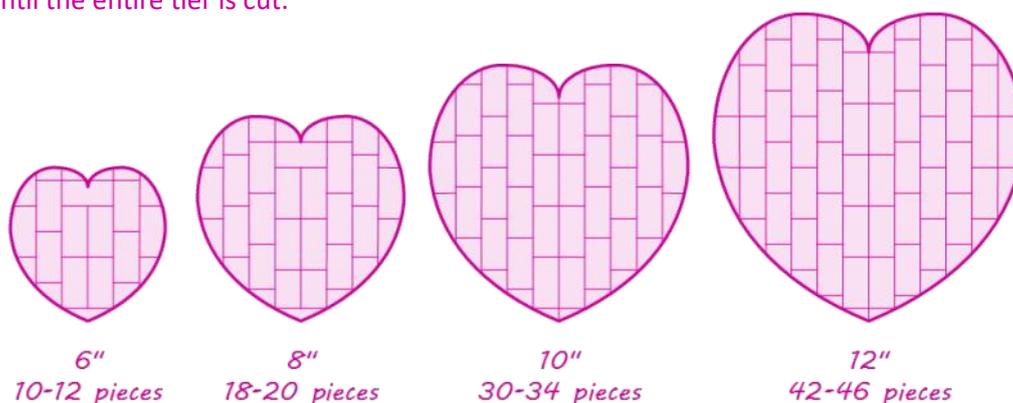
Repeat until the entire tier is cut.



Heart:

Move in 2.5cm (1") from the outer edge and cut across. Slice 5cm (2") pieces of cake.

Repeat until the entire tier is cut.



For Wedding Cakes:

The first step in cutting a tiered cake is to separate them carefully. Begin the cutting with the largest tier if all the flavours are the same. Agree with the venue if you would like all of the tiers if they are different flavours as some people like to hold a small tier back for celebrating with immediate family.

The top tier of a wedding cake is traditionally saved for the first anniversary or christening of a child. Bear this in mind if you wish to do this when calculating the overall number of portions.

It is also now popular to create a larger cake by using polystyrene cake dummies which are decorated with icing to give the illusion of an impressive cake at a reduced cost when compared with an edible tier. Couples may choose this option and have large, square, plain iced cutting cakes which are served to guests.

Cake dummies also give you the option of keeping the decorated top tier as it can be kept indefinitely in a dry storage box. Just check that you don't try to cut one of these dummies by accident!

Portion Sizes For Reference:

