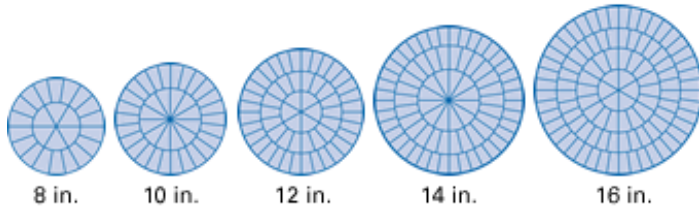


Traveling Cake Plate Cutting Guide

Follow this general guide for ALL double layer Traveling Cake Plate cakes regardless of the size.

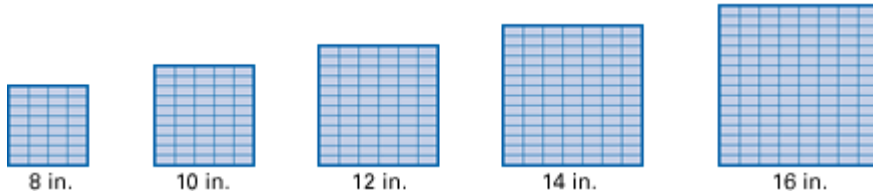


8 in. 10 in. 12 in. 14 in. 16 in.

Round Cakes	
Size	# of Servings
6"	12
8"	24
9"	32
10"	38
12"	56
14"	78
16"	100

Round Tiers:

Move in two inches from the tier's outer edge; cut a circle and then slice 1 in. pieces within the circle. Now move in another 2 in., cut another circle, slice 1 in. pieces and so on until the tier is completely cut. The center core of each tier and the small top tier can be cut into 3rds, 4ths, and 6ths, depending on size.

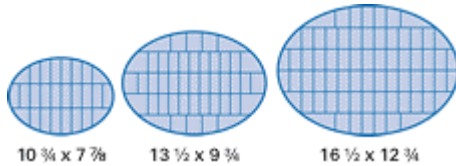


8 in. 10 in. 12 in. 14 in. 16 in.

Square Cakes	
Size	# of Servings
6"	18
8"	32
10"	50
12"	72
14"	98
16"	128

Square Tiers and Secret Cakes:

Move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.



10 3/4 x 7 7/8 13 1/2 x 9 3/4 16 1/2 x 12 3/4

Oval Cakes	
Cake Size	# or Servings
7 3/4" x 5 3/8"	13
10 3/4" x 7 7/8"	26
13 1/2" x 9 7/8"	45
16 1/2" x 12 3/8"	70

Oval Tiers:

Move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.

****Please Note: This and other cake cutting information can be found at www.wilton.com.**