

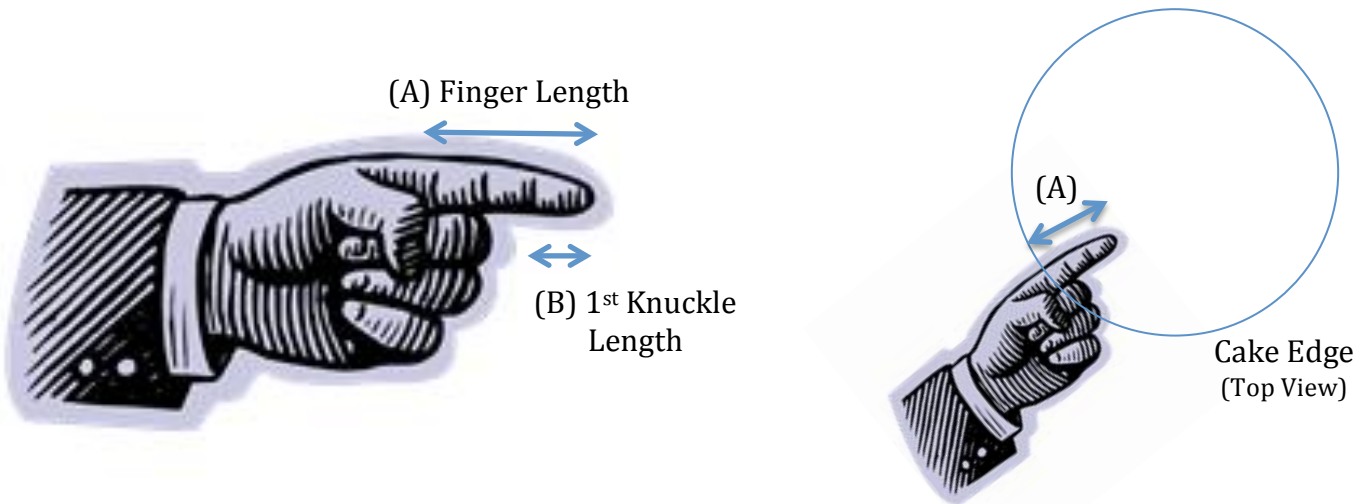


charming cakes, delectable desserts.

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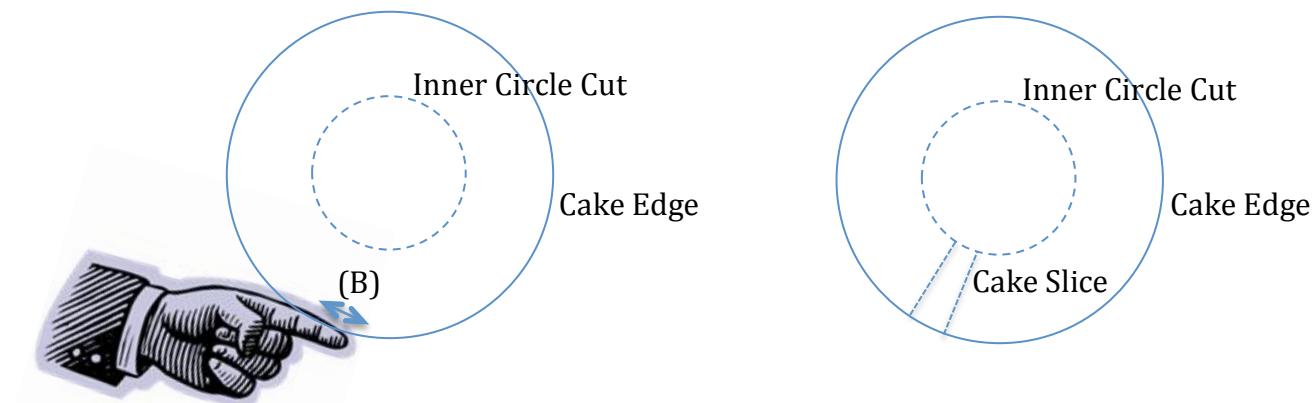
Cake Cutting Guide, 12-inch Round

Use the Rule of Finger to cut tall, round cakes that are **larger** than 9-inches (diameter). This is an approximate measurement and does not need to be exact.



First, measure a Finger Length in from the edge of the cake toward the center (A). Cut an inner circle in the middle of the cake that is a Finger Length away from the edge of the cake.

Then measure a 1st Knuckle Length along the edge of the cake (B). Cut from the edge to the inner circle to make a slice as long as your finger and as wide as the first knuckle. Continue cutting from the edge to the inner circle to make about 33 to 37 slices.



Finally, cut the inner circle as you would normally cut cake, into about 12 to 15 small wedges.