

FAQ's

We are always happy to answer any questions you might have. Below you will find the answers to the most commonly asked questions:

How do I cut a tiered cake?

How many people will my cake serve?

How do I move a wedding cake?

How do I cut a tiered cake?

To cut round tiers, start by cutting around the entire cake about two inches from the tier's outer edge (cut will be in a circle) then slice 1-in. pieces within the circle. Next 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 smaller top tier can be cut into halves, 4ths, 6ths and 8ths depending on size.

To cut petal-shaped tiers, start by cutting around the entire cake about two inches from the tier's outer edge (inner cut will be in a circle) then slice approx. 1-in. pieces within the petal (see diagram). Next 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 smaller top tier can be cut into halves, 4ths, 6ths and 8ths depending on size.

To cut hexagon tiers, start by cutting around the entire cake about two inches from the tier's outer edge (cut will be in a hexagon shape) then slice 1-in. pieces within the cut. Next move in another 2-in., cut another hexagon, slice 1-in. pieces and so on until the tier is completely cut. The center core of each tier and the smaller top tier can be cut into halves, 4ths, 6ths and 8ths depending on size.

To cut heart-shaped tiers, start by dividing the tiers vertically into half, then move over about 2 inches and cut the next row. Within rows, slice one inch pieces of cake.

To cut square tiers, start by cutting 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

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How many will the cake serve ?

The following information will help you select the proper size and configuration of your cake. The first chart shows the approximate numbers of servings that can be expected from the corresponding size of a round 2-layer cake.

Size of round cake
Servings: 2" x 1"

6
10

8
20

10

35

12

50

14

70

16

100

1/4 sheet (9 x 12)
20

1/2 sheet (11 x 16)
40

The second chart can be used as a guide to select the best configuration based on the number of guests you are expecting. Because it is often the custom for the bride and groom to keep the 6" top tier, these yields exclude the top tier.

Tier Sizes
Servings: 2" x 1"

10 (Tea Cup Size)
35

10-6 petite (Tea Party Size)
40

12-8-6
64

14-10-6
105

16-12-8-6
164

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How do I move a wedding cake?