

CAKE SERVING TIPS & TRICKS

Transportation

PLACE YOUR CAKE IN THE TRUNK OR ON THE FLOOR OF YOUR VEHICLE
DRIVE SLOW AND CAUTIOUSLY.



Don't place on seat



Avoid direct sun



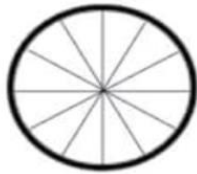
Out of reach of pets

Slicing Guide

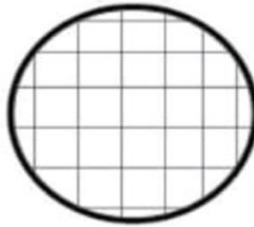
SLICE ONE ROW AT A TIME →



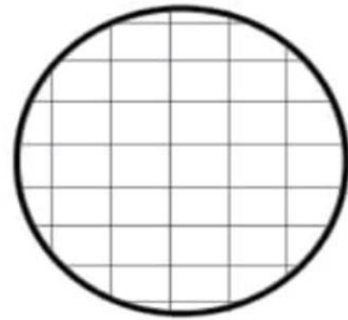
4"
serves 5-7



6"
serves 10-12



8"
serves 20-25



10"
serves 35-40

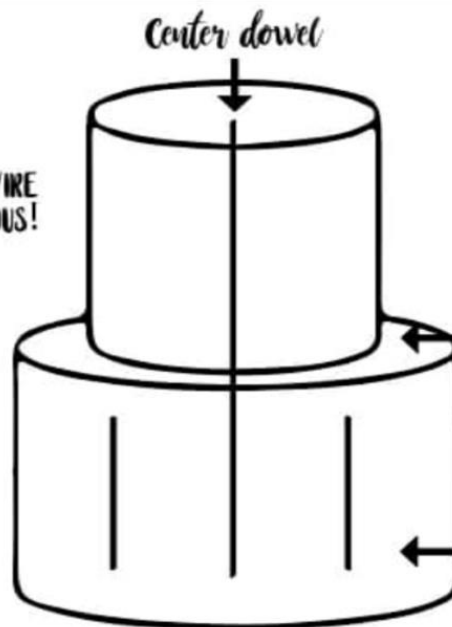
- REMOVING YOUR CAKE FROM THE FRIDGE 2-3 HOURS BEFORE SERVING
- WIPE OFF YOUR KNIFE BETWEEN EACH SLICE FOR A NICE CLEAN CUT

Tiered Cakes

REMOVE SCULPTED FONDANT ELEMENTS.
THEY ARE EDIBLE BUT TYPICALLY HAVE WIRE
STRUCTURE ON THE INSIDE SO BE CAUTIOUS!



Mary Bee's Kakes



Each tier has a cardboard base, remove center dowel and place knife underneath to lift off.

Cakes can be sliced with dowels left in, just note where they are placed.