

Cake Serving Guide

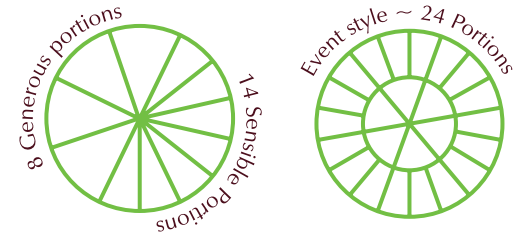


Our smallest cake, the cupcake, serves one while a sensible person can serve up to 100 with a 16 inch cake.

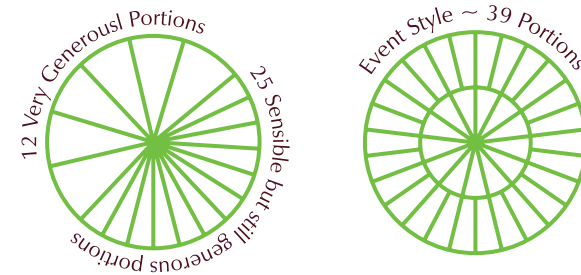
6 inch cakes can be served to 4 people generously and 8 people sensibly



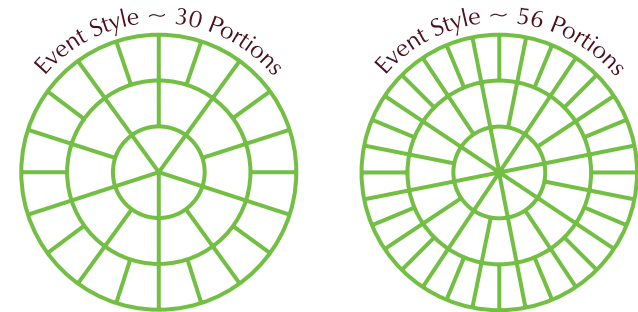
8 inch cakes can be generously served to 8 people, cutting each slice about 3 inches across the back. 3 inches is about the width of a standard playing card. 8 inch cakes can be sensibly served to 14 people cutting each slice at about 2 1/4 inches across the back. 2 1/4 inches is about the length of the spoon part of a tablespoon. 8 inch cakes can also be cut event style. Cutting an 8 inch cake event style can serve up to 24 people.



10 inch cakes can be generously served to 12 people with each slice about 2 1/2 inches across the back or about the length of the spoon part of a tablespoon (very generously). 10 inch cakes can be sensibly served to up to 25 people with each slice measuring about 1 1/4 inches across the back or about the width of a teaspoon. As with the 8 inch cakes, 10 inch cakes can be served event style. Cut event style, a 10 inch cake can be served to as many as 39 people.



12 inch cakes can be munificently served to 26 people with each slice about 1 1/2 inches across the back. 1 1/2 inches is just shy of the width of a table spoon. 12 inch cakes can be very generously served to 40 people with each slice measuring about 1 inch across the back. A standard fork is about one inch wide. Keep in mind that the thinner slice of a 12 inch cake is 6 inches long and 4 or 5 inches tall. Of course a large thin slice of cake can be unwieldy. The best option for serving a 12 inch cake is to cut it event style. Cut event style, a 12 inch cake can serve as many as 56 people sensibly or 30 people generously.

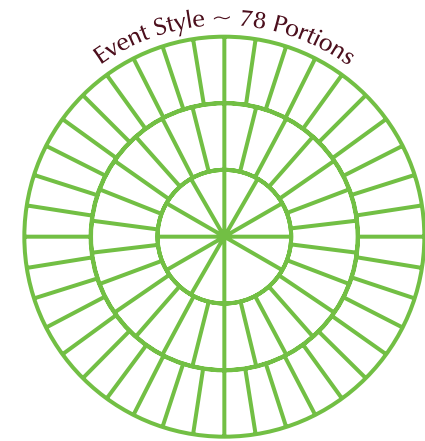


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Our smallest cake, the cupcake, serves one while a sensible person can serve up to 100 with a 16 inch cake.

14 inch cakes can be generously served to 45 people with each slice about $1\frac{3}{4}$ inches across the back. $1\frac{3}{4}$ inches is just about the width of a table spoon. 14 inch cakes can be sensibly served to 78 people with each slice measuring about 1 inch across the back. A standard fork is about one inch wide. It is extremely impractical to try to serve a 14 inch cake with traditional slices. The best option for serving a 14 inch cake is to cut it event style. Cutting the cake event style gives the server the flexibility to serve generous or sensible portions as needed.



16 inch cakes can be generously served to 60 people with each slice about $1\frac{3}{4}$ inches across the back. $1\frac{3}{4}$ inches is just about the width of a table spoon. 16 inch cakes can be sensibly served to 100 people with each slice measuring about 1 inch across the back. A standard fork is about one inch wide. As with the 14 inch cake, it is extremely impractical to try to serve a 16 inch cake with traditional slices. The best option for serving a 16 inch cake is to cut it event style. Cutting the cake event style gives the server the flexibility to serve generous or sensible portions as needed.

