

*Wedding Cake  
Serving &  
Cutting Guide*



*Thank you for choosing Our Daily Bread to bake for your special day! In an effort to make your wedding day as effortless as possible for you and your family we have put together this serving and cutting guide. It's important to know approximately how many servings your decorated cake will yield. That's why we have provided an estimated number of servings with the instructions for each cake design that we offer. It also helps to have a plan when you are cutting the cake. This will help you serve attractive, uniform pieces while reaching your targeted number of servings.*

PAN SHAPE	SIZE	# OF SERVINGS
<b>Round (double layer)</b>	6"	12
	8"	24
	10"	38
	12"	56
	14"	78
<b>Square (double layer)</b>	6"	18
	8"	32
	10"	50
	12"	72
	14"	98
<b>Heart (double layer)</b>	6"	14
	8"	22
	10"	38
	12"	56
	14"	72
<b>Sheet (single layer)</b>	9x13"	15
	11x15"	35

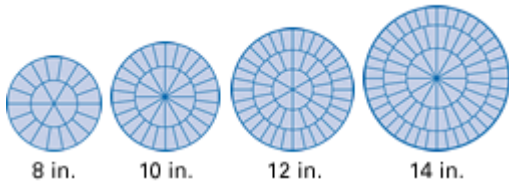
*The guides on the next page show how to cut popular shaped wedding tiers into pieces approximately 1 in. x 2 in. by two layers high (about 4 in.). Even if a larger serving size is desired, the order of cutting is still the same. The first step in cutting is to remove the top tier, and then begin the cutting with the 2nd tier followed by the 3rd, 4th and so on. The top tier is usually saved for the first anniversary, so it is not calculated into the serving amount.*

*We hope that this guide will be of help to you as you make the plans for your big day. If we can be of help to you in any way please let us know! Connie has a wealth of wedding cake knowledge that she would be more than willing to share with you. Call ahead and set an appointment so you can have her undivided attention!*



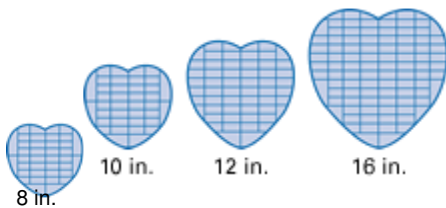
*May God bless you not only on your wedding day but also before and forever!*

## Cake Sizes & Cutting Instructions



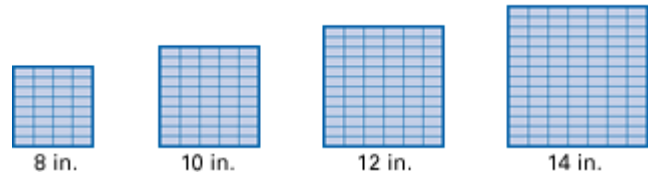
### Round Tiers:

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.



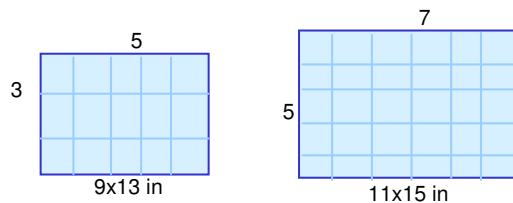
### Heart Tiers:

Divide the tiers vertically into 1/2ths, 4ths, 6ths and 8ths. Within rows, slice 1 in. pieces of cake.



### Square 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.



### Sheet Cakes:

(9x13) Move in 3 in. from the short outer edge and cut across. Then slice 3 in. pieces of cake. Now move in another 2.5 in. and slice again until the entire sheet is cut.

(11x15) Move in 2.5 in. from the short outer edge and cut across. Then slice 2 in pieces of cake. Now move in another 2 in. and slice again until the entire sheet is cut

# Cake Stands



## **Garden Cake Stand:**

The 3 tiered stand holds 8in, 12in, and 16 in . We have 2 single satellite stands which hold 10 in cakes each.



## **Floating Tiers:**

This 3 tiered stand holds 6in, 10in, and 14 in cakes.



## **Taper Candlelight Cake Stand:**

This base can hold any round three tiered cake with as large as a 12 in base cake



## **Crystal-Look Pillar & Plate Stand:**

We have several pillar heights and plate sizes to make your cake 3 dimensional or give a satellite cake effect.



## **Grecian Pillar & Plate Stand:**

We have several pillar heights and plate sizes to make your cake 3 dimensional or give a satellite cake effect.



## **Tall Tier Cake Stand:**

Beginning with our 14in round cake, stack a 12in, 9in, 8in and 6in cake high and hide the support column in the center for a floating effect.



## **Cupcakes & More Stand:**

These stands are great for your event. Each of our 2 stands hold 24 cupcakes

<i>Cake Flavors</i>	
<i>Traditional</i>	<i>Specialty</i>
<i>White</i>	<i>Dutch Chocolate</i>
<i>Chocolate</i>	<i>Red Velvet</i>
<i>Yellow</i>	<i>Lemon</i>
<i>Strawberry</i>	<i>White</i>
<i>Marble</i>	<i>Almond Pound with lemon curd filling</i>
	<i>Vanilla-Fudge Marble</i>

<i>Wedding Cake Items to Return</i>		
<p><i>To keep the cost down for all our wedding cake customers we do not charge extra for the reusable items used to build your cake. However, if the following items are not returned the cost of replacement will be added to your bill.</i></p>		
<i>ITEM</i>	<i>NUMBER USED</i>	<i>REPLACEMENT COST</i>
<i>Plastic Cake Separator Plates</i>		<i>\$15.00 Each</i>
<i>Wooden Wedding Cake Base</i>		<i>\$15.00</i>
<i>Metal Support Posts</i>		<i>\$2.00 Each</i>
<i>Cake Stands</i>		<i>\$50.00 Each</i>
<i>Pillars</i>		<i>\$20.00</i>
<i>Cake Servers</i>		<i>\$10.00 Each</i>
<i>Cake Plates</i>		<i>\$10.00 Each</i>
<i>Plastic Domes w/ Bases</i>		<i>\$4.00 Each</i>
<i>Cookie Boxes</i>		<i>\$4.00 Each</i>

<i>Saving The Top</i>
<p><i>It is often customary for the bride and Groom to celebrate their one-year anniversary by dining on the top tier of their wedding cake. To save the top tier remove it from the cake before cutting. It is on a cardboard base that does not need to be returned. Place the cake in the box provided. Double Wrap the entire box with plastic wrap and label the box. Place the box in the freezer for 1 year. Defrost and Enjoy!</i></p>

*Our Daily Bread Bake Shop & Bistro ~ 23 N. Center St ~ Barnes, KS 66933*  
*WWW.Our-DailyBread.com ~ (785) 763-4269 ~ 1-866-50-BREAD*