

Wedding Cake






CUTTING TEMPLATES

Round Tiers

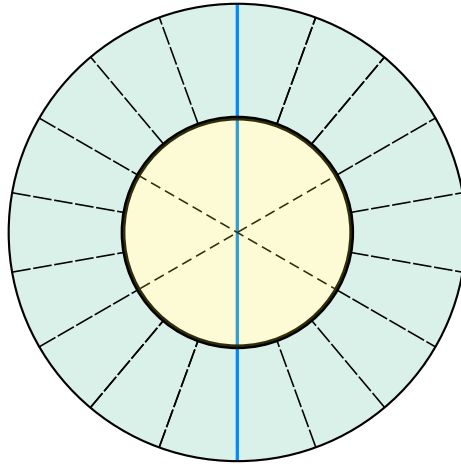
Move in two inches from the tier's outer edge and cut a circle – making a ring (solid lines). Slice the outer ring into one-inch pieces (dotted lines).

Then move in another two inches and cut another circle. Slice this ring into one-inch pieces, and so on until the tier is completely cut.


The center of each tier and the small top tier can be sliced into 6, 12, or 16 pieces, depending on size.

-  *Cut 1st circle, then slices*
-  *Cut 2nd circle & slices*
-  *Cut 3rd circle & slices*
-  *Cut 4th circle & slices*
-  *Cut remaining slices*

The blue lines show cuts that are halfway around a section of its ring. Use these to help plan the in-between slices.



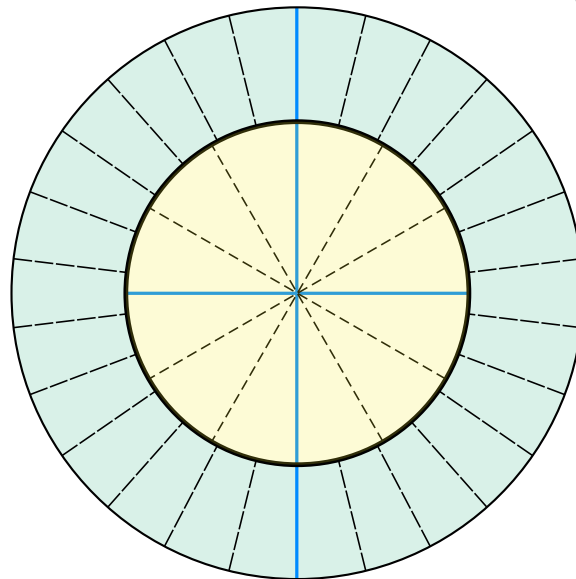
8" Round

-  18 pieces
-  6 pieces

24 pieces total

18 pieces have frosted sides.

6 pieces are frosted only on top.



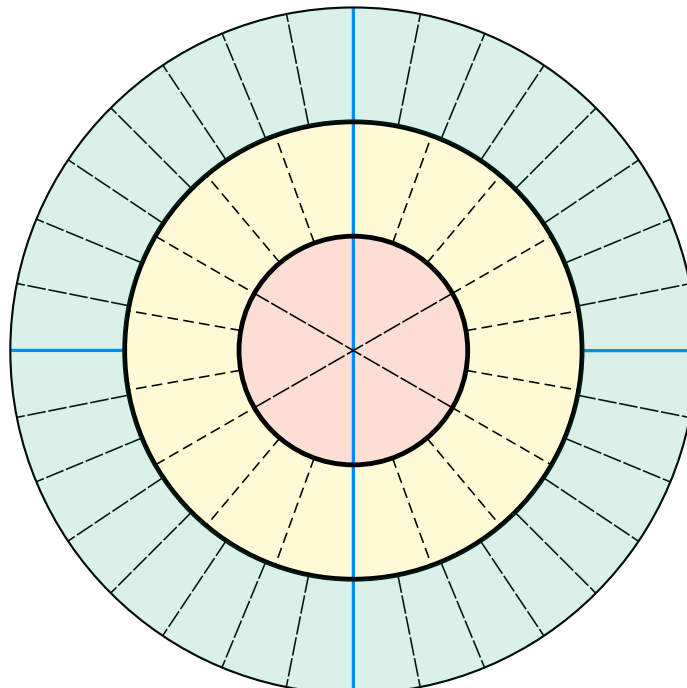
10" Round

-  26 pieces
-  12 pieces




38 pieces total

26 pieces have frosted sides.

12 pieces are frosted only on top.



12" Round

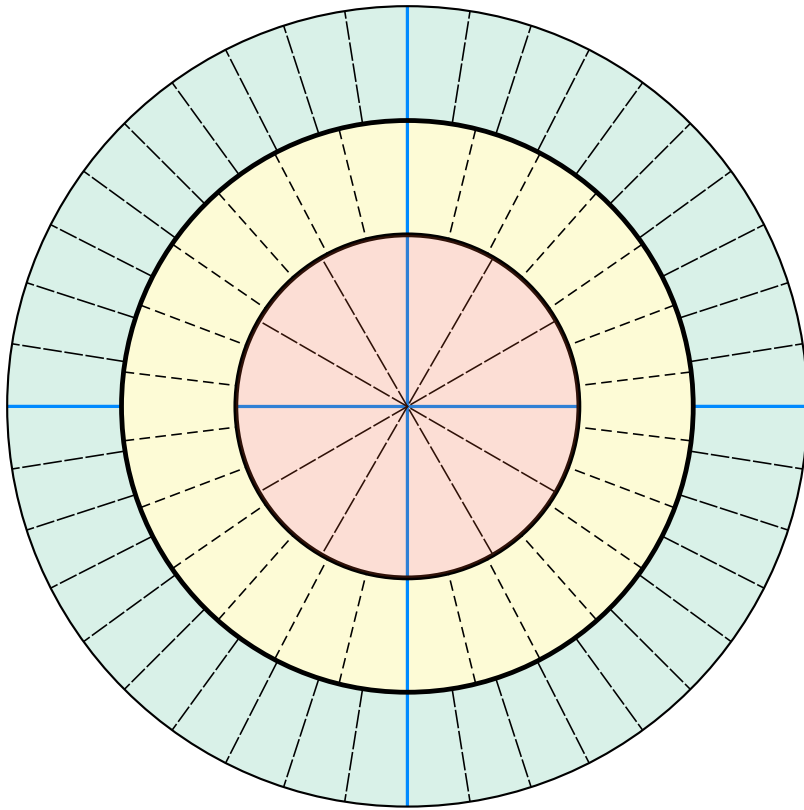
-  32 pieces
-  18 pieces
-  6 pieces

56 pieces total

32 pieces have frosted sides.

24 pieces are frosted only on top.





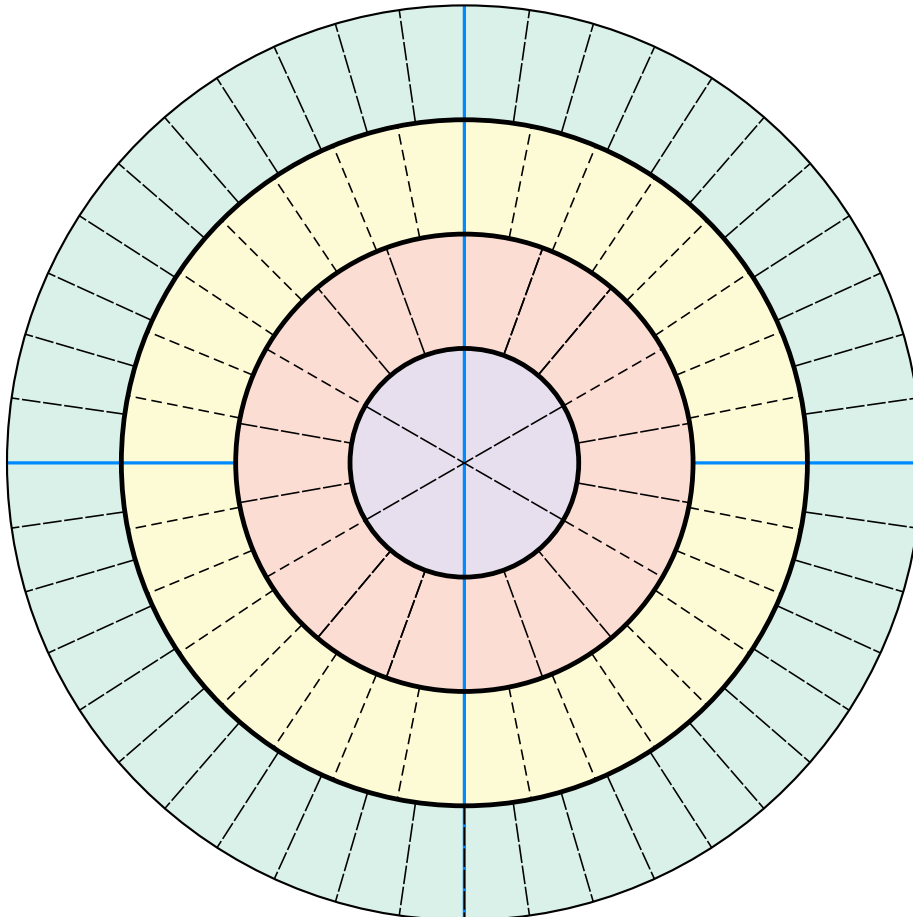
14" Round

	40 pieces
	26 pieces
	12 pieces

78 pieces total

40 pieces have frosted sides.

38 pieces are frosted only on top.



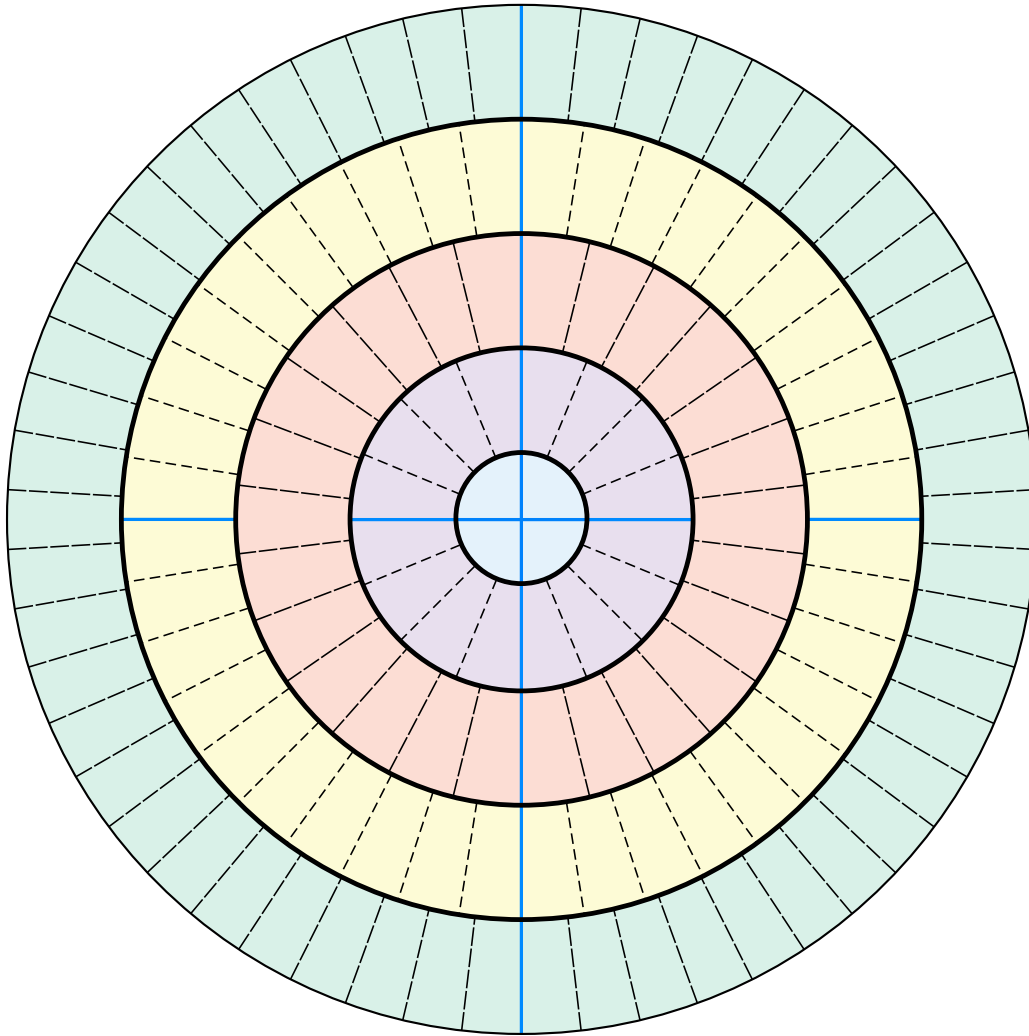
16" Round

	44 pieces
	32 pieces
	18 pieces
	6 pieces






100 pieces total

44 pieces have frosted sides.

56 pieces are frosted only on top.



18" Round

	54 pieces
	40 pieces
	26 pieces
	16 pieces
	4 pieces

140 pieces total









54 pieces have
frosted sides.

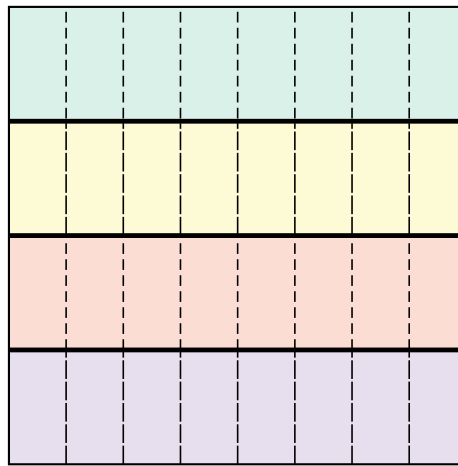
86 pieces are frosted
only on top.

Square Tiers

Move in two inches from the nearest edge and cut across to create the 1st row (solid line). Then slice one-inch pieces of cake (dotted lines).

Then move in another two inches, cut off another row (the next solid line), then slice off one-inch pieces; and so on, until the entire tier is cut.

-  *Cut 1st row, then slices*
-  *Cut 2nd row, then slices*
-  *Cut 3rd, etc.*
-  *Cut 4th*
-  *Cut 5th*
-  *Cut 6th*
-  *Cut 7th*
-  *Cut 8th*

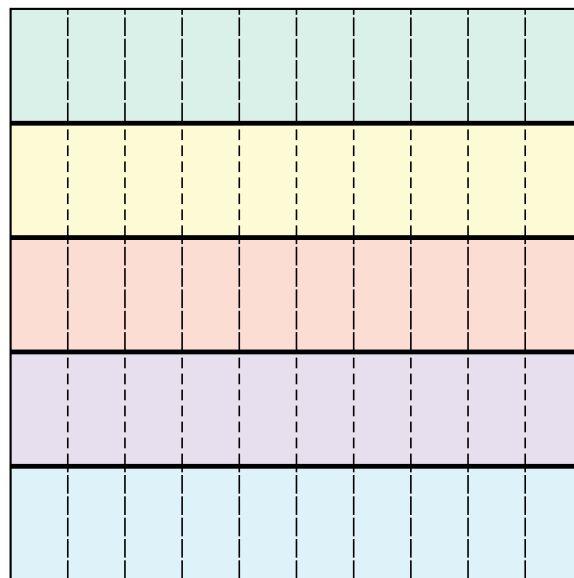


8" Square

8 pieces per row
32 pieces total

20 pieces have frosted sides.

12 pieces are frosted only on top.

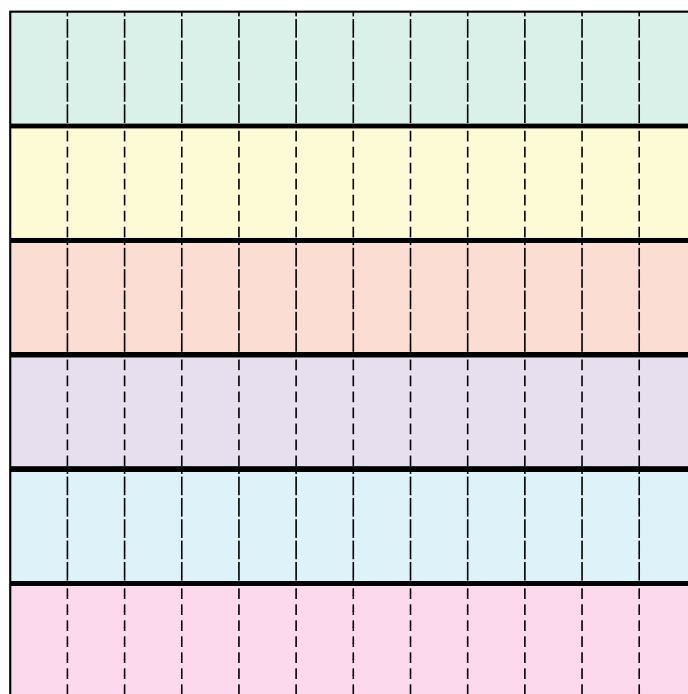


10" Square

10 pieces per row
50 pieces total

26 pieces have frosted sides.

24 pieces are frosted only on top.



12" Square

12 pieces per row
72 pieces total

32 pieces have frosted sides.

40 pieces are frosted only on top.



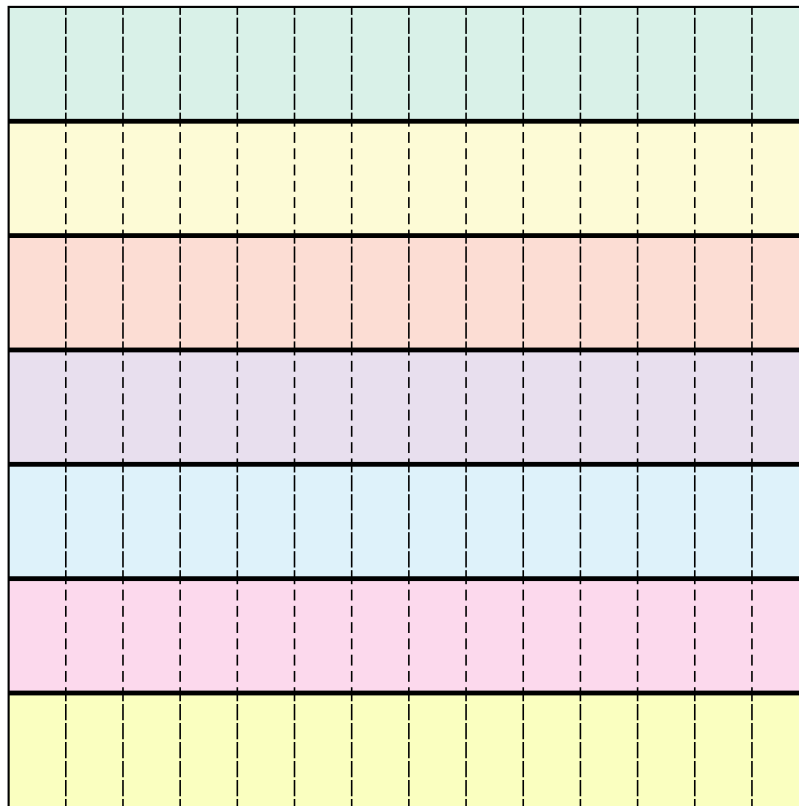
14" Square

14 pieces per row

98 pieces total

38 pieces have
frosted sides.

60 pieces are frosted
only on top.



16" Square

16 pieces per row

128 pieces total

44 pieces have
frosted sides.

84 pieces are frosted
only on top.

