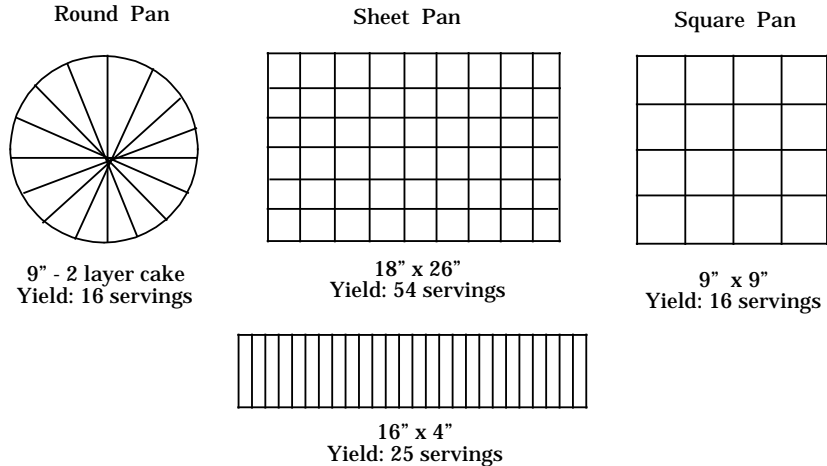


GUIDELINES FOR CUTTING CAKES

There is a satisfactory method of cutting each kind of cake. The factors to keep in mind are the size and number of servings and the cutting utensil to be used. The size and number of servings depend upon the size and number of layers in the cake. A knife with a sharp straight-edged, thin blade is most suitable for cutting batter cakes. To make a clean cut, and to keep the knife blade free from frosting and cake crumbs, dip the blade into warm water before cutting each portion.

The following diagrams illustrate methods of cutting cakes of various sizes and shapes. The average number of servings per cake are given.



REVISION