

BAKE WORKS

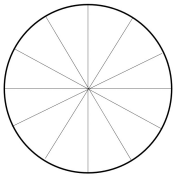
artisan cake studio

Portion & Cake Cutting Guide

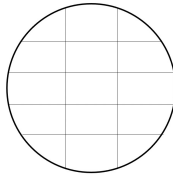
When planning a celebration cake it is important to know how many portions your cakes will serve. It is surprising how many guests a cake can feed and it all depends on how you cut it.

Below you can find a guide on how we cut our cakes and calculate portions.

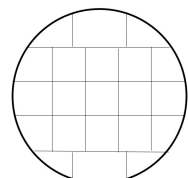
6" – 12 portions



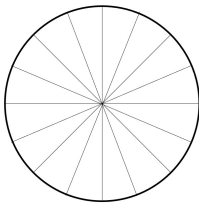
6" – 15 dessert portions
(1" x 2" cut)



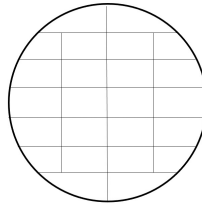
6" – 21 coffee portions
(1" x 1" cut)



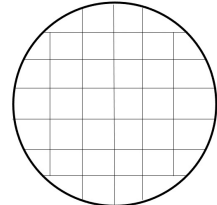
8" – 16 portions



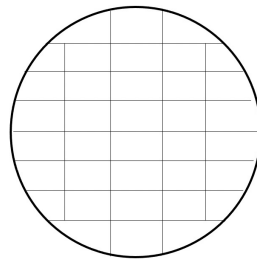
8" – 24 dessert portions
(1" x 2" cut)



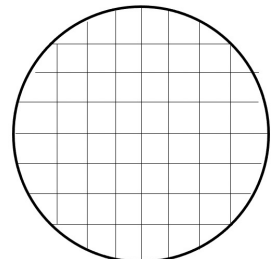
8" – 38 coffee portions
(1" x 1" cut)



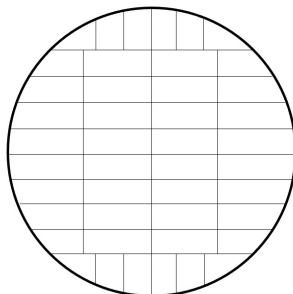
10" – 36 dessert portions
(1" x 2" cut)



10" – 60 coffee portions
(1" x 1" cut)



12" – 44 dessert portions
(1" x 2" cut)



12" – 76 coffee portions
(1" x 1" cut)

