

Cutting a Wedding Cake

Cutting a wedding cake can make even the bravest person quiver in their shoes. It's really not that hard. If you do it right. Many cake charts show what I refer to as "The Dreaded Circle Method" of cutting a cake. I've not yet met someone who can cut a good circle with a knife and I find this method just messy and inefficient.

Here are some step-by-step photos of how to cut a wedding cake. This method can be used on round or square cakes and is based on an industry standard 1x2x4" dessert sized piece of cake.



First, I disassemble the entire cake so I can cut the largest tier first. Why? Because if there is any cake leftover, it will be the smaller, easier to store, tiers that will fit in your freezer instead of a partial big cake that won't fit anywhere.

Then cut a 2" strip of cake down the side.



This part is optional, but easy. When pushing the knife down on the icing part of the cake, this can cause a "squishing" effect and some of the filling can be pushed out, creating a messy piece of cake to serve to your guests.

Using a gloved hand and the knife, gently lay the 2" strip on it's side.



The easy part.... just begin cutting the 2" strip into 1" pieces.

Helpful hint: Did you know that if you bend your thumb, the distance between the bent knuckle and the end of your base nail is about one inch? So you always have a ruler handy to know how wide one inch is!!