

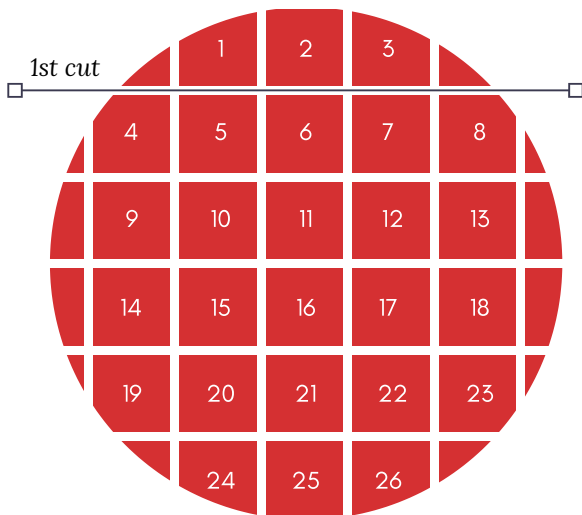
# UNION CAKES

MANCHESTER

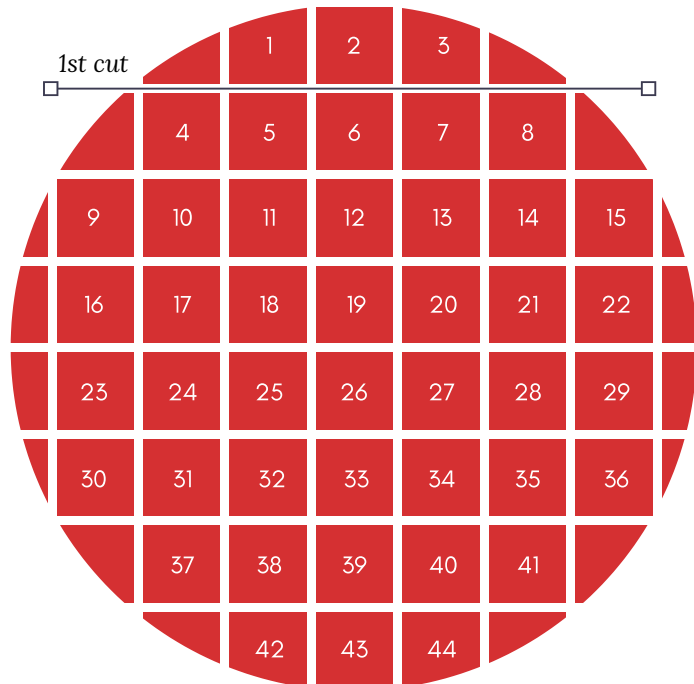
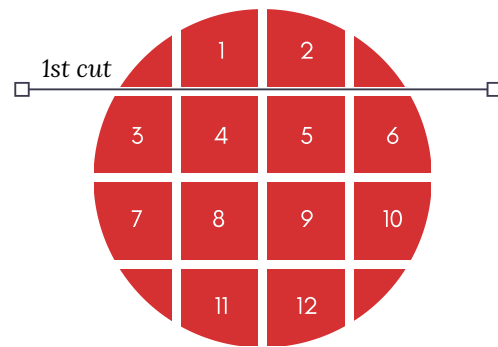
## Cake Cutting Guide

For 1" x 1" x 5" square portions of cake

6" cake - serves 26




4" cake - serves 12



8" cake - serves 44

1. First unstack your cake.
2. Using a clean serrated knife, cut an inch wide strip of cake from one side.
3. Lay the strip on the board and divide into one inch soldiers.
4. Make another cut parallel to the first cut and take another inch wide cross-section of cake and divide as before.
5. Continue until all the cake has been cut.


 For neat slices of cake, regularly wipe the blade of your knife clean as you cut.