

# INFORMATION FOR CAKE SLICES

Cake slices have been, by far, my most successful way to sell cake. At the time of writing this (2024), I charge \$5-6 for a slice in the state of California. I primarily sell cake slices at farmer's markets or via my pink bakery cart.

Sourcing great packaging for cake slices was CHALLENGING so I will link everything below for you.

You can access my [Semi-Scratch White Cake](#) recipe for free. It is my best selling cake when combined with my raspberry filling and American buttercream (both available in my [membership or digital cookbook](#)).

## CAKE PANS:

I love to use these baking pans. They make stacking the cake layers much easier. My recipe fills (8) of these cake pans and I stack them in layers of 3 with buttercream and filling between the layers before slicing (unfortunately, 8 pans doesn't work out well math-wise so I always have 2 layers extra that I freeze).



I use a long knife like this one to cut my slices

**SEE NEXT PAGE FOR PACKAGING INFO**



# PACKAGING MY CAKE SLICES

Most of the time I package my cake slices by placing them on cute greaseproof paper and then in the boxes below.

## Greaseproof Paper



## Cake Slice Boxes



Other times, I package them in individual containers such as these:



Or these...

