

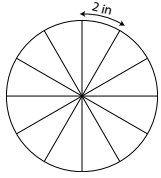
Cake Shapes & Servings



Round cakes:

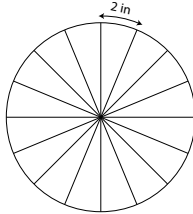
(Based on servings cut in wedges. Specialty cakes typically have more servings per cake compared with layer cakes, as the spe-

8-inch layer cake



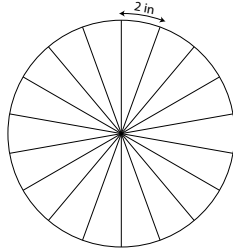
up to 12 servings based on a 2-inch wedge

10-inch layer cake



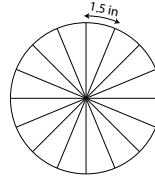
up to 16 servings based on a 2-inch wedge

12-inch layer cake



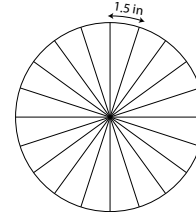
up to 18 servings based on a 2-inch wedge

8-in. specialty cake



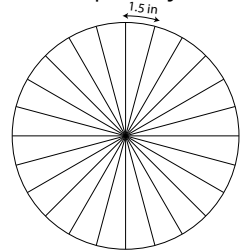
up to 16 servings based on a 1.5-inch wedge

10-in. specialty cake



up to 20 servings based on a 1.5-inch wedge

12-in. specialty cake

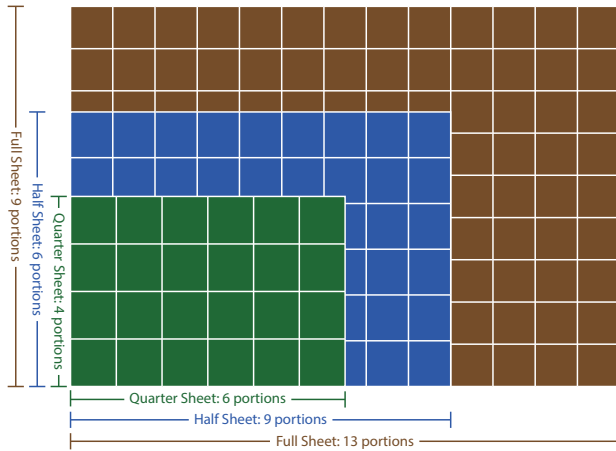


up to 24 servings based on a 1.5-inch wedge

Sheet cakes:

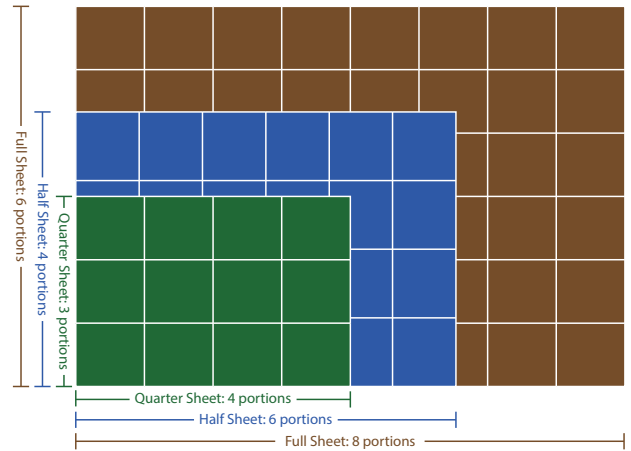
Sheet cake serving sizes can be affected by the sheet cake pan or pan extender size and whether your store trims sheet cake edges. Check with your manager for the cutting guidelines you should use.

2-inch square portions



Full sheet (18" x 26") – up to 117 servings
Half sheet (13" x 18") – up to 54 servings
Quarter sheet (9" x 13") – up to 24 servings

3-inch square portions

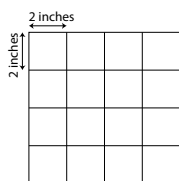


Full sheet (18" x 26") – up to 48 servings
Half sheet (13" x 18") – up to 24 servings
Quarter sheet (9" x 13") – up to 12 servings

Square cakes:

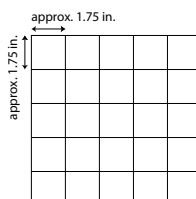
(Based on serving size of approximately 2-inch square)

8-inch cake



up to 16 servings

9-inch cake



up to 25 servings