

# cacao

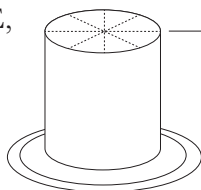
— SWEETS & TREATS —

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## CAKE CUTTING TUTORIAL

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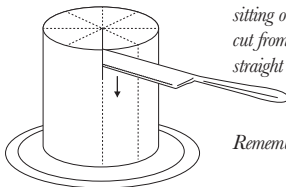
### 1. MEASURE TWICE, CUT ONCE



Score the top of the cake to make imprints of your cut lines - as many slices as you like! 8 is best.

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### 2. COMMIT TO THE CUT.

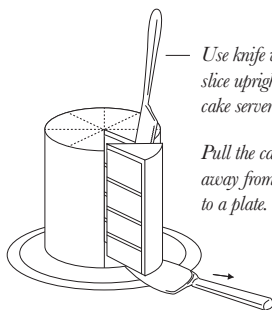


With the knife set slightly past the center, apply firm and even pressure, with your pointer finger sitting on the top of the knife for balance, and cut from the top to the bottom. Be swift and as straight as possible in one motion.

Remember... you control the cake.

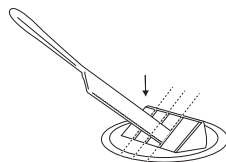
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### 3. THE TRANSFER.



Use knife vertically to keep cake slice upright, while inserting the cake server as far in as possible.

Pull the cake server slightly upward away from the board and move to a plate.



At this point, you can cut each layer into 2-4 pieces to serve smaller portions. Repeat with remaining slices of cake.

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### 4. EAT CAKE.

*It's just cake, so don't stress about it.*