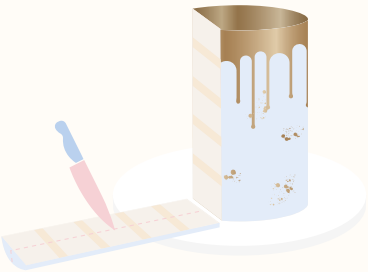
CAKE CUTTING GUIDE

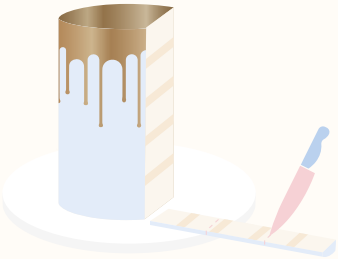
STEP ONE

REMOVE DECORATIONS BEFORE CUTTING. TO SUPPORT YOUR CAKE WHILST YOU CUT, HOLD A CUTTING BOARD AGAINST YOUR CAKE.



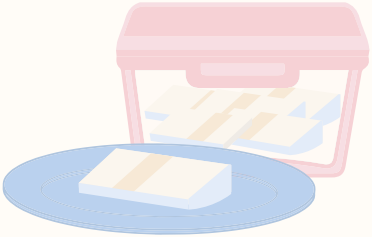
STEP TWO

MAKE SURE YOU HAVE A SHARP KNIFE AND SLICE DOWN THE SIDE OF THE CAKE. LET THE CAKE FALL ONTO THE BOARD, AND THEN CUT THE CAKE SLICE VERTICALLY.



STEP THREE

FOR TALL CAKES CUT THE CAKE SLICE ONCE AGAIN TO YOUR DESIRED SERVING SIZE.



STEP FOUR

DON'T FORGET TO WRAP THE REMAINING CAKE TO KEEP IT FRESH AND ENJOY YOUR CAKE!

LET THEM EAT CAKE