



How Much Cake Do I Need?

The Cupcake Sweeties Guide to Cake Serving Sizes

What size slice?

Knowing what size cake to bake can be a little difficult, but we've got you covered with this handy dandy guide. Before you get started you need to know what size slices you're serving.

A dessert serving is approximately 2 inches by 1 inch, and is used where the cake is to be served as a dessert.

A coffee serve is common for weddings and other functions where the cake slice is meant only as a taste, and is about 1.5 inches by 1 inch.

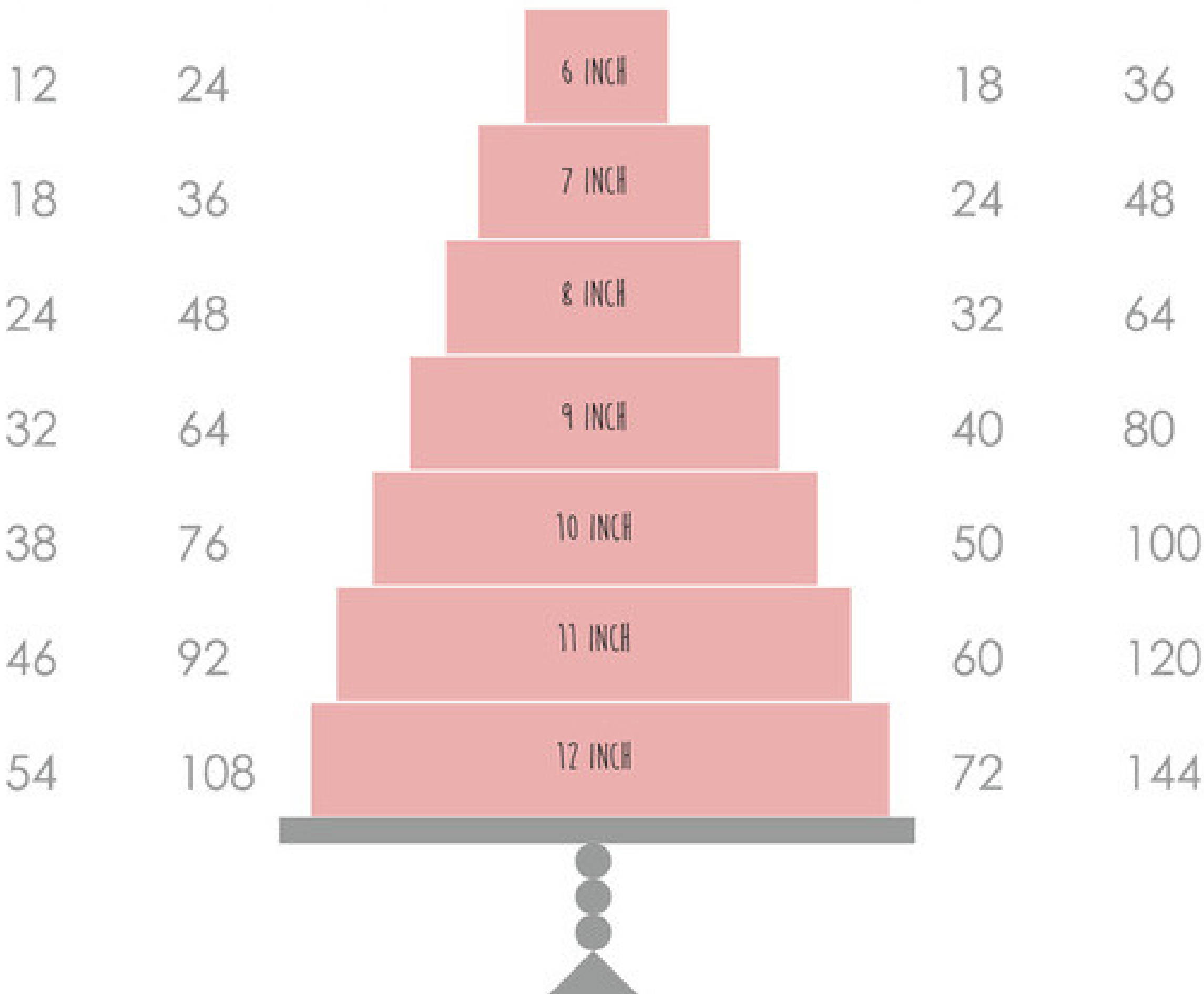


Round
Cake

Square
Cake

1 x 2" 1 x 1" slice

1 x 2" 1 x 1" slice



Baked a tall cake?

The portions, on the left are based on a standard 4" tall cake.

If you're baking a taller cake (think 6" or taller) you can slice the cake in half horizontally to double the number of portions you can get from the cake.

Stack 'em up!

So you need to feed 100 people for a wedding?

You can either bake one big round 12" cake, or you can bake 2 smaller cakes (9" + 6") and stack them one on top of the other!

Using smaller cakes reduces cooking time and you'll probably find them easier to decorate too!

Still not sure?

If you have any questions, flick us an email: info@cupcakesweeties.co.nz