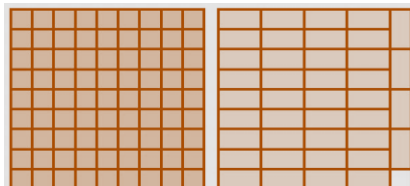
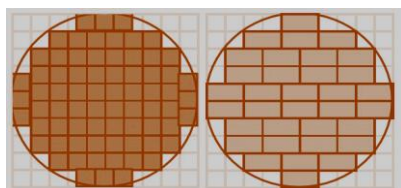


# Sweet Heart Cake Art

## Sizing and cutting guide for cakes

To help you determine which size cake you'll need, please refer to the information below:

### Coffee size portions vs Dessert size portions and a cutting layout:



	Round Cakes		Square Cakes	
Cake Sizes:	*Coffee	*Dessert	*Coffee	*Dessert
6 inch	20	10	30	15
7 inch	30	15	40	20
8 inch	40	20	55	25
9 inch	50	25	65	30
10 inch	65	30	85	40
11 inch	80	40	100	50
12 inch	95	45	120	60
13 inch	110	55	140	70
14 inch	130	65	160	80

Please note: the number of portions given above, is only intended as a guide and based on the following dimensions:

\*Coffee Size: 1 inch x 1 inch x 4 inches (2.5cm x 2.5cm x 10cm)

\*Dessert Size: 1 inch x 2 inches x 4 inches (2.5cm x 5cm x 10cm)

(Actual quantities may vary, depending on the person cutting up your cake)

**Cake Cutting Tip:** Filling tends to stick to the knife when cutting your cake, making it difficult to get nice clean slices. To achieve clean cuts (and maximum number of serves), use a sharp (not serrated) knife, dipped in hot water and wiped dry before each cut.

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