

## CAKE SERVING SIZE GUIDE

Cake serving sizes must be the most frustrating part of cake decorating. When I first started decorating cakes I got very confused about what size to bake my cake as there are literally 1,000's of individual tables and guides on the web and none of them agree in regards to serving sizes!

American serving sizes seem to be different than Australian serving sizes and I would get quite overwhelmed when trying to work out what size cake to bake. So I decided to keep a record of my cakes and I would always ask for feedback on how it all went and were the serving sizes sufficient.

Then I collated all the feedback I had received, took a significant number of figures from the web and created a table that averaged out all the information I found and put it into a format I understood and could easily reference. I referenced sites like Wilton, Cake Avenue, Cake Decorator Association of Western Australia and Craftsy to name a few as well as reviewed hundreds of charts on Pinterest.

Remember to keep in mind that the number of cake serves you get from a particular cake size will depend on a few things...

- How many people does it need to serve?
- Is the cake round or square? You will get more serves from a square cake
- Will the cake be served as dessert or is it to go with coffee / wedding slice? A coffee-sized / wedding slice is smaller than a dessert-size serve.
- Will the cake cutting be done by a professional caterer? A professional will usually be able to get more serves out of the cakes as they are very familiar with serving sizes and they know how to cut a cake suited to the occasion.
- What height will the cake be and what is it made of? If your cakes are fruit cake, filled with rich ganache or luscious fillings a small cake portion may be more suitable than a large portion.
- Remember that the corners of the cake are not usually served because they often have too much icing and not enough cake.
- If the cake has several tiers remember that a small amount of cake is lost because of the internal structural poles

## SERVING SIZE

I have based my servings on the standard accepted serving sizes which are:

**Coffee / Wedding: 2.5cm x 2.5cm x height of cake (1inch x 1 inch x height of cake)**

**Dessert Size: 2.5cm x 5.0cm x height of cake (1inch x 2 inches x height of cake)**

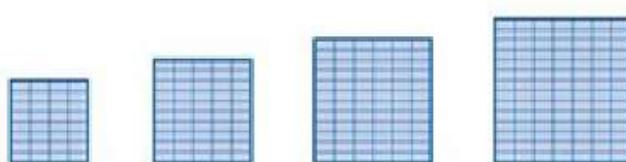
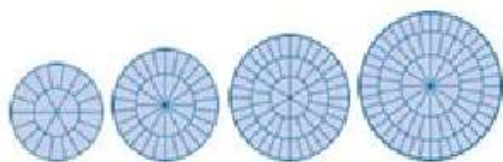
## CUTTING EXAMPLES

The following diagrams give you an idea on how to cut a round and square cake to get the most servings from them, however, as I stated above will the cake cutting be done by a professional caterer?

A professional will usually be able to get more serves out of the cakes as they are very familiar with serving sizes and they know how to cut a cake suited to the occasion.

If you are not sure always err on the side of caution. I never assume that not everyone will have some cake so I try to make them at least to the requested catered size or slightly larger.







Shapes such as ovals, hearts and hexagons will give roughly the same number of portions as a round cake of the same size. Keep in mind that square cakes are easier to cut into rows of neat and tidy portions than round cakes.




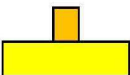



## SIZING CHART

The following should give you an idea on the number of servings you will get from individual cakes and tiered cakes – round and square. These are just a guide and as I stated above I always err on the size of caution and make my cakes a little larger if I am not 100% confident. I would rather do this than find out that there was not enough cake to serve all the guests.

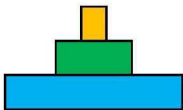
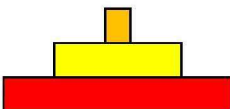
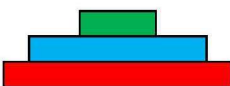

### 1 TIER ROUND

		Approximate Servings *
	15 cm / 6"	Wedding / Coffee 15 Dessert 8
	20 cm / 8"	Wedding / Coffee 30 Dessert 15
	23 cm / 9"	Wedding / Coffee 45 Dessert 22
	25 cm / 10"	Wedding / Coffee 60 Dessert 30
	30 cm / 12"	Wedding / Coffee 100 Dessert 50
	36 cm / 14"	Wedding / Coffee 130 Dessert 65

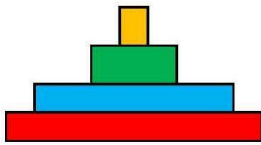
### 2 TIERS ROUND

	Wedding / Coffee 45 Dessert 23
	Wedding / Coffee 60 Dessert 30
	Wedding / Coffee 90 Dessert 45
	Wedding / Coffee 160 Dessert 80
	Wedding / Coffee 230 Dessert 115

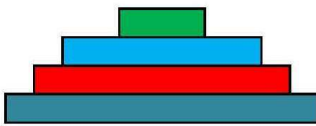
### 3 TIERS ROUND

	Wedding / Coffee 105 Dessert 53
	Wedding / Coffee 160 Dessert 80
	Wedding / Coffee 220 Dessert 110
	Wedding / Coffee 290 Dessert 145

## 4 TIERS ROUND

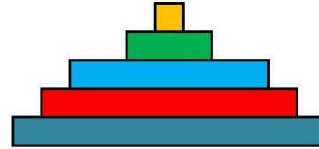


Wedding / Coffee 205  
Dessert 103



Wedding / Coffee 320  
Dessert 160

## 5 TIERS ROUND



Wedding / Coffee 380  
Dessert 190

## 1 TIER SQUARE



15 cm / 6"

Approximate Servings \*

Wedding / Coffee 30  
Dessert 15



20 cm / 8"

Wedding / Coffee 55  
Dessert 25



23 cm / 9"

Wedding / Coffee 65  
Dessert 30



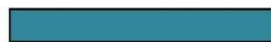
25 cm / 10"

Wedding / Coffee 85  
Dessert 40



30 cm / 12"

Wedding / Coffee 120  
Dessert 60



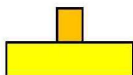
36 cm / 14"

Wedding / Coffee 150  
Dessert 75

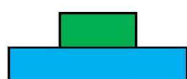
## 2 TIERS SQUARE



Wedding / Coffee 85  
Dessert 40



Wedding / Coffee 95  
Dessert 45



Wedding / Coffee 140  
Dessert 65

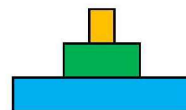


Wedding / Coffee 205  
Dessert 100

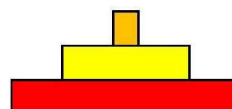


Wedding / Coffee 270  
Dessert 135

## 3 TIERS SQUARE



Wedding / Coffee 170  
Dessert 80



Wedding / Coffee 215  
Dessert 105

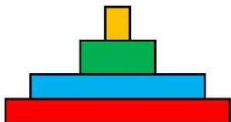


Wedding / Coffee 290  
Dessert 140

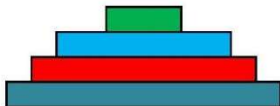


Wedding / Coffee 355  
Dessert 175

4 TIERS ROUND

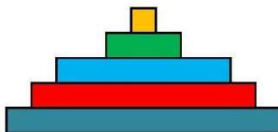


Wedding / Coffee 290  
Dessert 140



Wedding / Coffee 410  
Dessert 200

5 TIERS ROUND



Wedding / Coffee 505  
Dessert 245