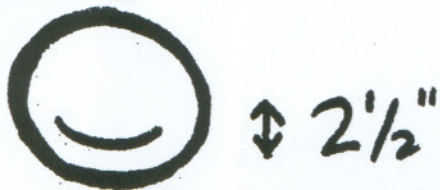


# How to cut an Elegant Endings Cake

At top of cake:



Make a smile by driving a long knife straight down to the bottom of the cake

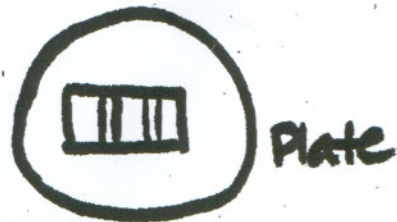
Getting the 1<sup>st</sup> piece of cake out is the most difficult. Slices can be  $\frac{1}{2}$ " or 1". Put glove on left hand if you are right handed.



After 1<sup>st</sup> piece is removed, put gloved palm of your hand (fingers down) in the empty space - cut your next piece of cake ~ it will drop onto the palm of your hand. Flip piece over on your plate.



Cake should look like this on your plate  $6" \times 2\frac{1}{2}" \times \frac{1}{2}"$  or  $1"$



Once you have served all the pieces of cake from around the outside, this time make a smile 2" in since there is not frosting around the outside anymore.



Finally, your core will be left. Just knock it over and cut the final pieces the best that you can!



ENJOY !!!!