





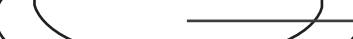





# CAKE SERVING GUIDELINE

Not sure what size cake to order for the amount of people you have to serve? This has always been a tricky question, but something we need to know before baking the perfect cake for you. The last thing you want is TOO much or (even worse) TOO little cake! The illustration below can be used as a guideline, but in reality, it all depends how big you cut your slices (and how many people want seconds..because our cake is that good ;P)

Refer to our **Slicing Suggestions** to understand how we determined the servings. Be smart and use it on the day of your event to impress all your guests with your cake-cutting-know-how!

	Size (cm / inch)	Servings
	10cm / 5"	8
	15cm / 6"	12
	18cm / 7"	18
	20cm / 8"	24
	22cm / 9"	32
	25cm / 10"	38
	27cm / 11"	48
	30cm / 12"	56
	35cm / 14"	78
	40cm / 16"	100

\* This illustration and all details regarding it is merely used as a guideline and does not guarantee you the same amount(s) of servings of the cake you ordered with Lovit Bakery. The illustration is also based on a standard high cake (+/- 12cm). Any single layered or extra height cake will deliver a different amount of servings.

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