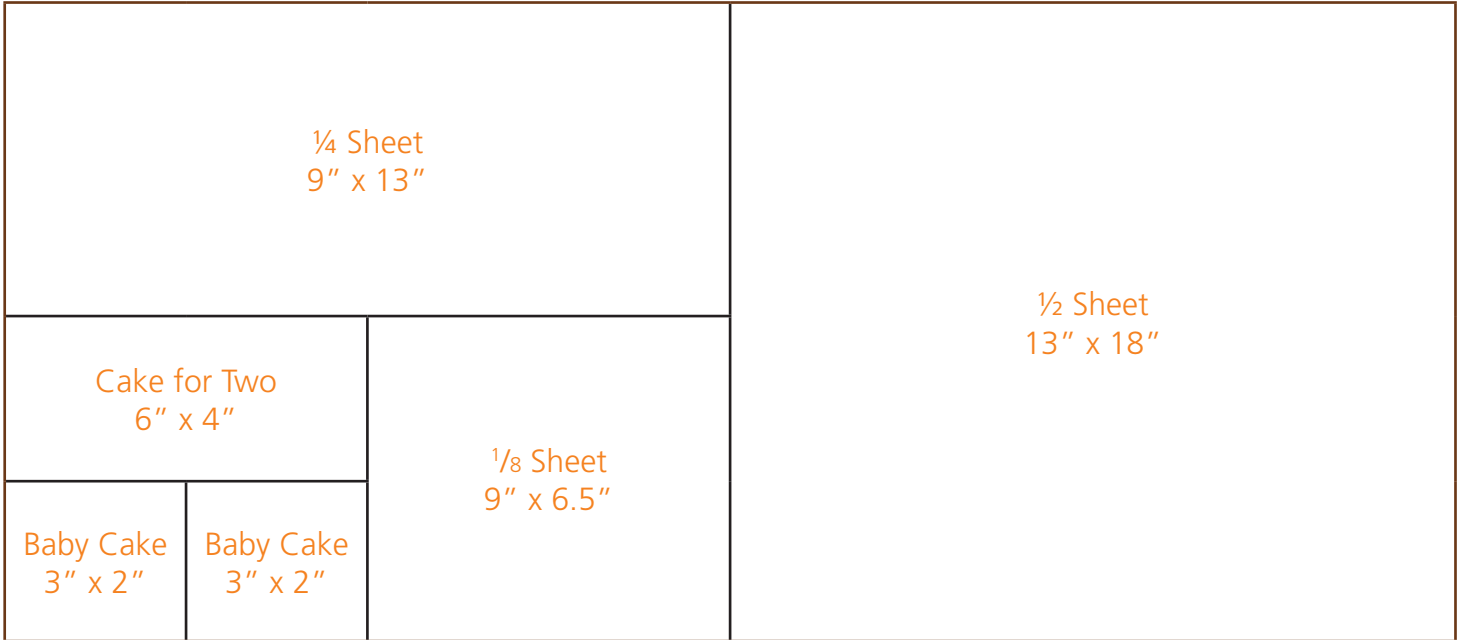


Dawn Sheet Cakes

Cutting Sizes From a Full Sheet Cake

Full Sheet 26" x 18"



Example shown above:

Cutting Size	Servings at 2" X 2" Portions	Servings at 3" X 2" Portions
Full Sheet	96	72
1/2 Sheet	48	35
1/4 Sheet	24	18
1/8 Sheet	12	9
Cake for Two	-	2
Baby Cake	-	1

Cake Cutting Notes:

- Always use a serrated knife.
- Cut through the paper liner on the cake. This helps to transfer the cake in preparation for decorating.
- Apply the doily to the cake board using icing. There's no need to put icing between the doily and the cake.
- Place the cake in the center of the cake board, so that the paper liner is facing you.
- Remove liner and ice as desired.



While you're concentrating on bringing joy to your customers, we're bringing you the solutions that make your job easier. Contact us at **1.800.248.1144** or **dawnfoods.com**.