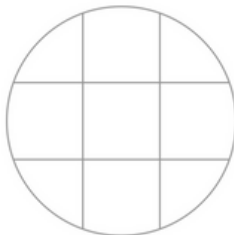**Diamond Sky Cakes**

Your tiered cake contains structural elements which must be removed before serving. It may also contain other non-edible elements (such as ribbons) that must also be removed before serving.

We recommend removing (or unstacking) the top tier of the cake before cutting.

A wooden support rod runs through all three tiers of the cake and is secured in the bottom cake board. You can find this rod in the center of the top of the top tier and pull up to remove it. The top and middle tiers are supported by cake boards atop pieces of parchment paper. To remove the top tier of the cake, slide a spatula between the top and middle tiers and under this cake board. Then lift and remove the cake tier to a separate plate. Remove the parchment paper if it remains on top of the middle tier. Repeat this process to remove the middle tier of the cake. Three wooden support rods are in the middle tier and five supports are in bottom tier of the cake. Pull each rod out from the top of the each cake prior to cutting and serving.

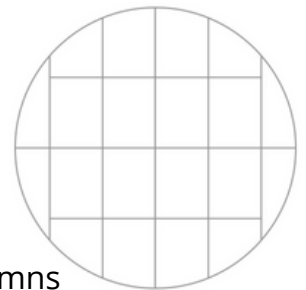**Top Tier**
6" Round Cake
1.5" by 2" portions
Serves 9-12

Cutting steps:
1. Cut the cake into 3 columns
2. Carve from the left
3. For 9 servings, cut each column into 3 portions
4. For 12 smaller servings, cut each column into 4 portions

Middle Tier
8" Round Cake
1.5" by 2" portions
Serves 20

Cutting steps:
1. Cut the cake into 6 columns
2. Carve from the left
3. Cut the first column into 2 portions
4. Cut the next 4 columns into 4 portions
5. Cut the final column into 2 portions

Bottom Tier
10" Round Cake
1.5" by 2" portions
Serves 28

Cutting steps:
1. Cut the cake into 6 columns
2. Carve from the left
3. Cut the first column into 4 portions
4. Cut the next 4 columns into 5 portions
5. Cut the final column into 4 portions