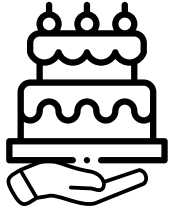


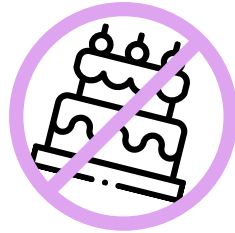


Diamond Sky Cakes

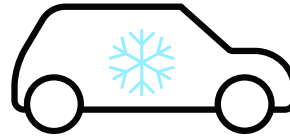
# CAKE *care*



Pick up and carry the cake box carefully from the bottom



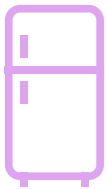
Always keep the cake level, in the car, fridge & on display



Transport the cake in an air conditioned vehicle



Avoid a melted cake: display & store it indoors in a cool environment



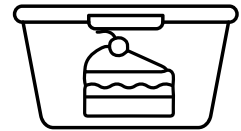
Store the cake box in a refrigerator



Take cake out 1 hour before serving. Serve at room temperature



Use a sturdy cake stand at least an inch larger than the cake board



Store leftovers in fridge in an airtight container

# SERVING *guide*

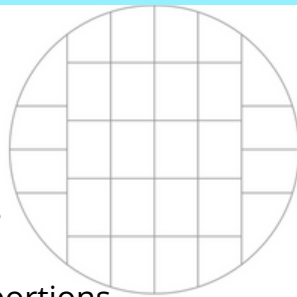
## 10" Round Cake

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



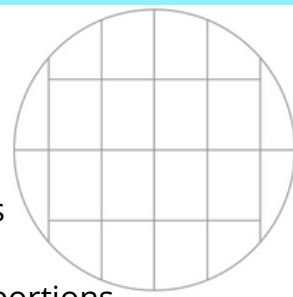
## 8" Round Cake

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



We recommend removing (or unstacking) the top tier of the cake before cutting. **This cake contains structural elements which must be removed before serving.**

A wooden support rod runs through both tiers of the cake and is secured in the bottom cake board. You can find this rod in the center of the top tier and pull up to remove it. The top tier is supported by a cake board atop a piece of parchment paper. To remove the top tier of the cake, slide a spatula between the two 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 bottom tier. Three wooden support rods are in the bottom tier of the cake. Pull each rod out from the top of the cake prior to cutting and serving.