

Servings & Portion Guide

It's best to cut the cake in grids instead of triangular cuts. You will have much neater cuts, and it's easier to divide into even sizes. Below is the portion guide for round and square cakes. This portion guide will also give you an approximate size for novelty cakes and sculpted cakes, as I would be using the basic round or square cakes to start with.

The number of portions listed below are based on a standard 1"x 2" wide, 3" in depth each portion.

A standard cake is usually approx. 3" depth, with 2 layers of filling.

Sponge cakes have slightly bigger size per portion than fruit cake, as they don't taste as rich. If you would prefer bigger portion, please go for the next bigger size, or polystyrene dummy could be used to make up the size if you would like the cake to stand out for the event.

Shape size (inches)	Round		Square	
	Fruit	Sponge	Fruit	Sponge
6"	10	8	18	15
8"	20	18	32	25
10	35	30	50	40
12	50	40	72	60
14	70	60	98	80
16	100	80	128	100
18	135	100	162	140