



Oh, the
POSSIBILITIES!

FROM CHOCOLATE TO RED VELVET, WHIPPED CREAM AND MOUSSE
YOUR CAKE WILL BE SCRUMPTIOUS, WHATEVER YOU CHOOSE!



Cake Layers

WHITE ■ MARBLE ■ YELLOW ■ CHOCOLATE ■ RED VELVET ■ CARROT

Frosting

THE ICING ON TOP SHOULD BE NEAT, WITH NO CLUTTER
& WHIPPED UP BY HAND WITH REAL CREAM & REAL BUTTER

BUTTERCREAM

CHOCOLATE ■ VANILLA

WHIPPED CREAM

CHOCOLATE ■ VANILLA

CREAM CHEESE

Mousse

YOUR MOUSSE SHOULD BE ABLE TO DO WHAT YOU NEED
AS FILLING OR FROSTING, IT'S SURE TO SUCCEED

CHOCOLATE ■ STRAWBERRY ■ WHITE CHOCOLATE

Cutting Guide

A CAKE SHOULD BE SCRUMPTIOUS,
& YUMPTIOUS, & SQUARE

SO CUTTING IS EASY & PORTIONS ARE FAIR

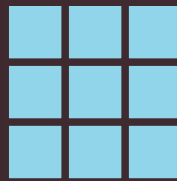
PERFECTLY PETITE



6 PIECES



8 PIECES

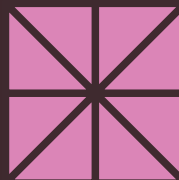


9 PIECES

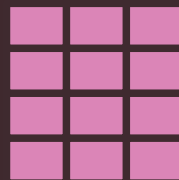


12 PIECES

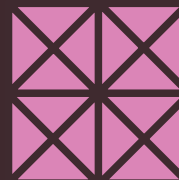
PERFECTLY GRANDE



8 PIECES



12 PIECES



16 PIECES

(OR, IF YOU SAY THANK-YOU, WE MIGHT COMPROMISE
& GIVE YOU A SHEET CAKE THAT'S JUST THE RIGHT SIZE)

Full
SHEET

(SERVES 96)

$\frac{1}{2}$
SHEET

(SERVES 48)

$\frac{1}{4}$
SHEET

(SERVES 24)