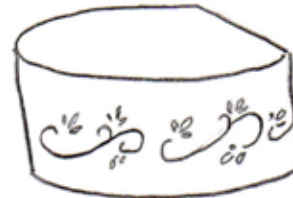


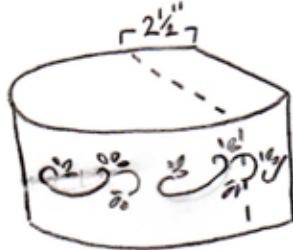
# Evil Cake Genius

## Cutting instructions for a tiered cake

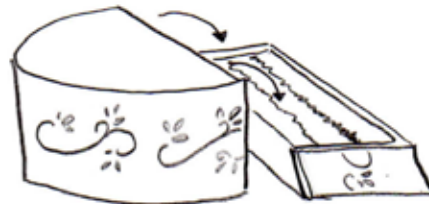
1. Use a clean *dry* knife. A warm knife is preferable, but the blade *must* be dry or the fondant will become sticky and difficult to cut.
2. Unstack the cake tiers. Retain the top tier for the couples first anniversary. We have provided a cake box to pack this tier for transport.
3. For round cakes, cut off the curved edge to create a flat side to the tier. Discard the edge.



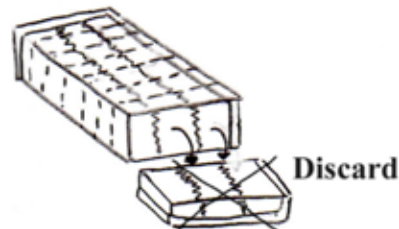
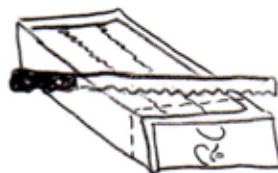
4. Make another cut 2 1/2" from the newly formed edge, creating a 2 1/2" wide strip of cake.



5. Tip the entire strip of cake onto its side.



6. Cut 3/4" slices from the tipped-over strip of cake. The knife will go through the fondant much easier from the side, and the filling will line up on the same position on the knife, rather than dragging through the cake if it were cut from the top.



7. Continue with another 2 1/2" strip of cake, cleaning the knife frequently, but always drying the blade before the next cut.