

# 5 STEPS TO THE PERFECT WEDDING CAKE BY MEL'S CAKES AND BAKES

**Step 1:** Arrange to meet your cake maker and taste their cakes.

**Step 2:** Put together an inspiration board of cakes you both like. Will this fit with your venue and theme?

**Step 3:** Think about the following before your consultation session:

Date and time; venue; flavours; type of icing; number of guests plus any allergy information.

**Step 4:** Book your cake at least 12 months in advance. Good cake makers get booked up and you don't want to miss out.

**Step 5:** Think about when in the day your cake is being served. How many servings do you need?

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Wedding cake cutting guide (1" x 2" pieces):



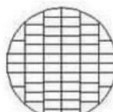
6" round  
10 servings



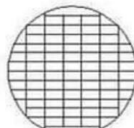
8" round  
28 servings



10" round  
38 servings



12" round  
56 servings



14" round  
78 servings