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June 19, 2014, 2:27 PM UTCBy TODAYA YouTube video by a mathematician has gone viral, in which he demonstrates how a cake should be cut: all the way across. Your wedding day means sharing the most important celebration of your life with friends and family. It includes choosing a stunning venue, selecting beautiful blooms and décor, and, of course, coming up with an incredible food and drink menu that's sure to please. Another important step? Of course, you can't forget about the wedding cake! Wedding cakes are such a wonderful tradition and for good reason. They can function as a piece of décor, a conversation starter, and a delicious treat all in one. Talk about the complete package! But what's one of the most important considerations when it comes to choosing your wedding cake? Certainly, the cake's aesthetic is important. And of course, the flavor definitely matters. But before you dive into any of those details, the first step is to determine exactly what size of wedding cake you'll need. And sometimes, it can be a little bit trickier than you might think. Need help on where to start? We've got you covered. Read on for a complete guide to wedding cake sizes. When it comes to choosing a cake size, the first step is to consider your guest list. "Start by looking at the number of guests you are inviting," says Dominique Pickering, owner of Poppy Pickering Cake Design. "With regards to the number of portions, not everyone will wish for a piece of cake. Therefore, you do not need to cater to every guest. However, some guests may wish for seconds or wish to taste each flavor." Typically, you can estimate the number of servings needed by approximating that 75 to 85 percent of those on your guest list will enjoy a piece of cake. Determine if you'd like to have enough cake to feed every guest, whether you'd like to have cake leftover, as well as consider what size of cake slice you plan to serve. Standard wedding cake servings are 1-inch by 2-inch slices. A larger party size slice is 1.5-inches by 2-inches. Many bakers offer cake tiers that are 4-inches or 5-inches tall, which should be factored into sizing calculations as well. Your cake baker will work to inform you of the best sizing options and will help guide your choices. Think about wedding cake sizing from top to bottom. Add up the number of servings a 6-inch top tier will provide, and then continue with the next cake size in order: 8-inch, 10-inch, 12-inch, and so on. For example, if you need 74 servings of cake, a three-tiered round wedding cake consisting of a 10-inch cake, an 8-inch cake, and a 6-inch cake would suffice. Round 6-inch Cake: 12 servingsRound 8-inch Cake: 24 servingsRound 10-inch cake: 38 servingsRound 12-inch cake: 56 servingsRound 14-inch cake: 78 servingsRound 16-inch cake: 100 servings Square 6-inch Cake: 18 servingsSquare 8-inch Cake: 32 servingsSquare 10-inch cake: 50 servingsSquare 12-inch cake: 72 servingsSquare 14-inch cake: 98 servingsSquare 16-inch cake: 128 servings Often, a wedding cake may serve as the main feature of a dessert table. But with the addition of a variety of treats such as cookies, brownies, cupcakes, and even candy, you may not need as much cake. Consider offering enough total dessert servings for all guests to enjoy one and a half items, whether it's a slice of cake, a cookie, or a brownie. It's a tale as old as time! Saving the top tier of your wedding cake allows you to relive a momentous occasion on your first anniversary. If you plan to follow this timeless tradition, be sure to account for it when determining your wedding cake size. Don't include the top tier when figuring out how much you need for a certain number of servings. Simply start your calculations with the next size down, often the 8-inch cake tier. If you're planning a wedding weekend, you may need to factor in more cake. An additional tier of cake can be added to allow for plenty of leftovers to enjoy at a following-day celebration. Think about your venue size when choosing your cake size to be sure it's proportionate. "For example, if the room is large with high ceilings, then a small-sized wedding cake might look a little lost and out of place," says Pickering. "Fake 'dummy' tiers can be combined with real tiers to add height and grandeur." If you're obsessed with a certain style of cake or method of decorating, you may need a larger cake size to pull off the look. "If the couple only requires a small-sized cake, then it might look out of proportion with lots of sugar decoration," offers Pickering. If it seems like the cake may look strange in proportion to any intricate decorations, increasing the size may help to balance out the details. The wedding cake may be cut and served during a sit-down dinner. Or, more often, it's served after dinner and just before dancing. Consider your service style when determining cake size. If you're planning to have a plated slice served to each guest while they're still sitting, you'll want to be sure you have enough cake to deliver that same slice to everybody. If you're planning to cut the cake just before or in the middle of a dance party, chances are, not everybody on the guest list will head over to the cake table to grab a bite. Baking and decorating elaborate wedding cakes is truly a specialized skill, and bakers fill their calendars up fast. Because of the time and attention to detail a wedding cake requires, bakers typically don't take on many cakes at a time. If there's a baker you love, be sure to begin discussing your cake eight months to one year from your wedding date. This will ensure you'll get the sizing, flavor, and aesthetic you've been dreaming of. In order to ensure that you enjoy your purchase in perfect condition, we have prepared the following information on how to carefully transport, store and serve your Peggy cake Handling & Transportation Carry your cakes carefully.1. Bags and boxes should be held upright, steady and level to avoid decorations from falling off, or a cupcake from toppling over.2. Try not to hold more than one bag in one hand as this will make the cakes tilt and slide.3. Party cakes shouldn't be stacked on top of each other, to avoid decorations getting squashed.4. If transporting by car, please place cake boxes onto a level, non-slip surface and try to avoid bumpy roads!5. Long journeys can cause the icing to soften, and on this basis please try to avoid your purchase being left outside the fridge for more than 30 minutes (or about 15 minutes in warm weather)Please ensure that you read the information carefully as we at Peggy Porschen cannot be held liable for damaged items caused by incorrect handling and transportation, once the purchase has been handed over to the customer or an external courier company organised by the customer. Please transfer your cakes into the fridge as soon as possible, and keep them away from direct sunlight and heat sources. Decorations such as cake toppers (if supplied separately) should be kept at room temperature. Unless stated otherwise, our cakes and cupcakes should be stored in the fridge and have the following shelf life from the day of purchase: Cupcakes and Tartlets: 24 hrs (refrigerated)Layer Cakes and Macarons: 48 hrs (refrigerated)Loafs & Tray Bakes: 48 hrs (room temperature)Iced Cookies & Confectionery: see packaging label All cakes taste at their best if eaten at room temperature on the day of purchase. For maximum flavour and a soft, moist texture we recommend removing the cake from the fridge 1 to 2 hours before consumption, and cake slices and cupcakes 20 to 30 minutes in advance (subject to room temperature). If your cake sponge still appears hard, this means that it hasn't reached normal room temperature, so just leave it out for a little longer. Cakes and cupcakes with sugar decorations should be collected as close to the required event as possible and ideally should not be stored in the fridge for more than 2 hours as the sugar decorations can melt or collapse in cold, damp conditions. 1. Remove any candles, decorations, cake dowels and sugar paste plaques (if applicable) before slicing your cake.2. Refer to the cake portion guide on our website if you need help working out the number of slices.3. Layer cakes are best sliced with a large plain edged kitchen knife.4. Cold buttercream or ganache can stick to a knife and make the cake crumble when slicing. To ensure neat, smooth slices, simply have a jug with hot water and a kitchen cloth at hand to dip and wipe the knife blade regularly between slices.5. To lift your slice off the cake board, use a cake slice lifter or palette knife. All our products are baked and prepared in our dedicated kitchen facilities which handle Celery, Gluten (Wheat), Crustaceans, Egg, Fish, Milk, Mustard, Nuts, Peanuts, Sesame Seeds, Soya and Sulphur Dioxide and may contain traces. A more detailed list of allergens can be found in the online product description or in our Dietary & Allergen Guide. If you are unsure, please don't hesitate to contact our sales team on +44 (0)20 7730 1316. Your order may include non-edible decorations or components, such as figurines, cake dowels or cocktail sticks. Please ensure that these are removed before cutting and serving the cake. If you are unsure, please check the product page on our website or contact our sales team on +44 (0)02 7730 1316. We will always do our best to prepare, pack and deliver your product(s) with the utmost care. Nevertheless, accidents can happen and so we ask that you check your order is correct and in perfect condition upon collection/delivery. In the unlikely event that you find your order is incorrect, incomplete or damaged on delivery, please inform our customer service team immediately on +44 (0)20 7730 1316 and we will do our best to send a replacement in time. Please note that we cannot be held responsible for any damages occurred during delivery through an external courier. To submit a claim for a credit note or refund, please return the item to us for inspection or provide photographic evidence together with a proof of purchase (till or online receipt) within 48 hours upon receipt. Unfortunately, we are not able to offer any refunds without the requested evidence and proof of purchase. Please note that we can only credit a refund to the card used to purchase the item. Thank you again for your purchase and we hope that you enjoy your order as much as we have loved making it for you. If you would like to share a picture of your cake with us, we'd be thrilled if you tag @peggyporschenofficial With Love from Peggy & the Team www.peggyporschen.com Tel. +44 (0)20 7730 1316 Email: hello@peggyporschen.com

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