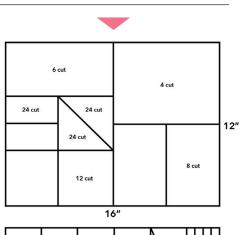
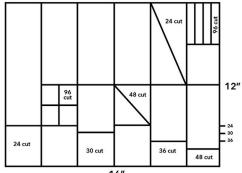


These templates serve as a basic guideline. Adjust your cut size according to how many servings you wish to produce.







## HANDLING INSTRUCTIONS for TIRAMISU + BLACK FOREST SHEET CAKES

These products are very delicate. Handle with care!

## **Portioning Instructions**

- · Cakes portion best while *partially frozen*.
- · Allow 15 to 30 minutes thaw time before cutting.
- Run a knife between the cake and box to ensure that the cake is not sticking to the sides of the box.
- · Unlock the corner tabs and pull the box flaps down.
- The inside flaps of the box are marked to assist in portioning options.
- Insert a knife into a container of hot water and wipe dry before each cut.

## **Handling Instructions**

- Wrap unused portions with plastic wrap to maintain freshness.
- · Keep refrigerated after thawing.

PDF templates for sheet cake cutting can be requested by contacting:

info@wowfactordesserts.com



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