

THE ART OF DESSERT PLATING  
**THINK OUTSIDE**  
*The Slice*

**IT'S ALL ABOUT PRESENTATION.**

By simply adding sauces and garnishes, you add visual appeal and increase the perceived value of your dessert.

Another technique is to **"deconstruct"** the dessert: Try slicing it into a different shape or chopping it up before adding garnish.



CREATING A BEAUTIFUL BUFFET TABLE  
 OR WEDDING CAKE THEME



**Warm Ginger Caramel Spice Cake... A customer favourite!**

Serve it plated with a caramel brush stroke or get more creative by **deconstructing** it: Chop it up and add anything complimentary that you have on hand... bits of waffle cone, peeled orange, cranberries, walnuts or chocolate shavings! Create a unique masterpiece!



**Looking to dress up your banquet table or create a wedding cake?**

Transform a sheet cake with large round cookie cutters and create a wedding cake that would make any mouth water! Try layering our 7" *BabyCakes!* with our 10" cakes. Mix and match flavours to satisfy everyone's cravings!

A little fruit, chocolate shavings and **edible flowers** are a simple way to make your presentation pop and create a wow-factor in a matter of minutes!

**Berry Burst Sheetcake**



SHOW US HOW YOU  
 PLATE YOUR DESSERTS!  
 @wowdessert

## THE ART OF DESSERT PLATING

Don't let a sheet cake limit your imagination! These versatile sheets can be cut to any shape or portion size. Enhance with simple garnishes.

**Gluten-Free  
Black Forest Sheet Cake**



**Gluten-Free Strawberry Champagne Cheesecake**



### Themes & Special Occasions

Some of our products are perfectly suited to specific occasions (ie. our Strawberry Champagne Cheesecake for Valentine's Day or Wedding Anniversaries). Apply garnishes to reinforce the theme.

**Marble Chocolate  
Sheet Cake**



### Make Individuals Stand Out in a Crowd

These increasingly popular single-serve desserts can be easily dressed up. Simply add a topping or decorate the plate with sauce and/or fruit!

**Celebrating a Birthday?** Get creative with our Tower of Power Cheesecake—the perfect blank canvas. Cut it up into bite size pieces, add ice cream, cherries, and chocolate sauce for a unique Sundae!

**Get Creative:** Simply adding toasted marshmallow and garnishing with strawberries turned this Chocolate Caramel Brownie Sheet Cake into a decadent S'more Cake!



**Tower of Power Cheesecake**

