

Pick a count and its cuts

Counts below are planned geometric pieces through the edible height. They are not physically tested bakery yields.

Finished cake	Cutting pattern	Pieces	Piece top / edge
8 x 8-in square	4 columns x 4 rows	16	2 x 2 in
8 x 8-in square, small	8 columns x 4 rows	32	1 x 2 in
13 x 9-in sheet	6 columns x 4 rows	24	2 1/6 x 2 1/4 in
13 x 9-in sheet, small	6 columns x 8 rows	48	2 1/6 x 1 1/8 in
18 x 12-in sheet	9 columns x 6 rows	54	2 x 2 in
18 x 12-in sheet, small	18 columns x 6 rows	108	1 x 2 in
6-in round	8 equal wedges	8	45 degrees; 3-in radial depth; 2.36-in outer arc
8-in round	12 equal wedges	12	30 degrees; 4-in radial depth; 2.09-in outer arc
10-in round	16 equal wedges	16	22.5 degrees; 5-in radial depth; 1.96-in outer arc

Read the actual dimensions first. Grid pieces are rectangles; wedges taper to a point. Outer arc = $\pi \times \text{diameter} / \text{wedge count}$. Height changes the amount of cake in each piece, not the number of drawn cuts.

Actual edible width / diameter and length:

Cake eaters + chosen extra pieces; agreed pattern:

For purchased cakes, confirm the baker's serving dimensions, supports and handling instructions. Sources and full explanation: the linked article.

Keep the pattern with the server

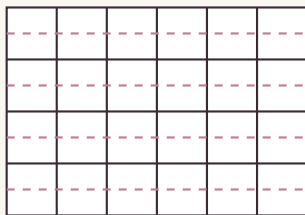
Original reference drawings, not full-size stencils. Solid lines are the main plan; rose lines make the smaller grid pieces.

8 x 8: 16 pieces



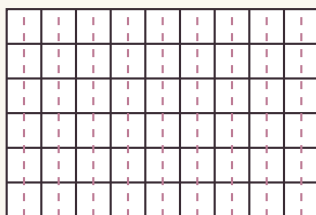
Rose cuts: 32 smaller pieces

13 x 9: 24 pieces



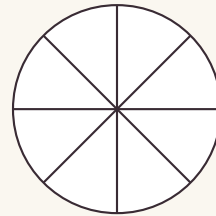
Rose cuts: 48 smaller pieces

18 x 12: 54 pieces



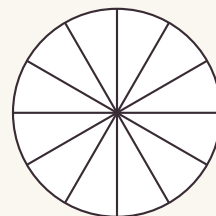
Rose cuts: 108 smaller pieces

6-in round: 8 wedges



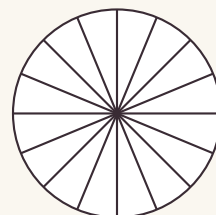
45 degrees per wedge; mark quarters first

8-in round: 12 wedges



30 degrees per wedge; mark quarters first

10-in round: 16 wedges



22.5 degrees per wedge; mark quarters first

Cutter / serving time / bakery instructions:

Remove nonedible decoration and supports as directed. Plate one intended piece, then keep the same pattern. Confirm storage with the recipe or baker.