

INSTRUCTIONS

Follow the instructions carefully when cutting

1. Take the cake out **40-60 minutes before serving**
2. Remove all decorations before cutting the cake
 - pull out flowers
 - remove chocolate decorations using knife
 - some decorations are on sticks (balls, figures), be sure to remove the sticks.
3. Take **a sharp and long knife** (heat the knife with a burner if possible or under hot water). The cake is covered with dark/white chocolate ganache which can feel hard on the outside while the inside of the cake is soft.
4. Cut a slice about 2-3 cm thick and divide the slice into several pieces depending on how big pieces you want and how wide the cake is.

!Use cutting board to support the slices when cutting. (See video instruction.)

4. Dry the knife and cutting board with disposable towels before cutting a new slice. (Tip: bring a trash can or a bag for used towels).

5. When you are done with a layer, remove that cake tray using a knife.

The cake includes support sticks and a central pillar.

Support sticks (plastic straws) are inside all tiers except the top. Remove them when you see them. **NOTE Support sticks are transparent and are easy to cut with a knife, make sure that any parts of them do not left in a piece of cake!**

Number of support sticks in floors:

The central stick is fixed to the cake plate. It is very difficult to pull it out so leave it in place.

Cake's scheme:

