WASTE LESS, TASTE MORE 034

Give Extra Cake a Dessert Glass



LAYER IT INTO SOMETHING NEW.

Plain cake remaining after a dinner party can become individual layered desserts. Combine it with complementary fruit, cream, or custard rather than serving another identical slice.

1 Choose components that belong together

Consider the cake's flavor before selecting the filling. Lemon cake might suit berries; chocolate cake might suit cherries.

Why: A focused combination tastes like a planned dessert.

2 Cut into manageable pieces

Make cubes or small pieces that fit comfortably in your serving glasses.

Why: Guests should be able to reach several components in one spoonful.

3 Build distinct layers

Alternate cake with fruit and a suitable cream or custard. Finish with a small detail that reflects the flavors inside.

Why: Clear layers give the dessert visual interest before the first bite.

KITCHEN NOTES

Choose suitable cake

Plain sponge or pound cake offers flexibility. Account for any existing frosting or filling.

Be restrained with liquid

Cake may absorb juice or syrup quickly. Add gradually to avoid a soggy result.

Use individual glasses

Small tumblers or dessert glasses make each serving feel considered.

THE PLATING MINDSET

Changing the serving vessel can turn extra cake into a completely different dessert experience.