

# REAL SIMPLE family

special  
REAL SIMPLE  
issue

Get it all done  
with time to spare:  
smart solutions  
for busy parents

Easy vacations  
Kid-friendly meals  
Family-room  
upgrades

+ the best:  
tongue twisters  
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knock-knock jokes

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## serve it up!

It happens every year. As the last bars of "Happy Birthday" ("cha cha cha") wind down and the candles are blown out, jovial partygoers turn into circling vultures...because cake and ice cream are coming, and they want them *now!* These easy and speedy serving techniques will help prevent all that clawing and cawing—at least until you start passing out the goody bags.



### sheet cake

A piece of unflavored waxed dental floss makes faster—and cleaner—cuts than a knife does. Hold a piece of floss taut between your fingers (it should be about a foot longer than the cake itself). Drag it down through the cake, then release one end and pull the other end out of the cake sideways. Continue to "cut" in a grid pattern.



### round cake

Forget about fussy slivers. You'll get more pieces in less time with this method: Use a long, sharp knife to cut a smaller circle inside the larger one. Cut the outer ring into wedges, then cut the remaining, smaller cake as you normally would, like a pizza. Give the frosting-laden outer wedges to the kids, and reserve the more lightly iced interior pieces for the adults.



### ice cream, take 1

Save minutes (and your poor wrist) by trading in an ice cream scoop for a knife. Place a cylindrical cardboard container of slightly softened ice cream on a cutting board and cut it in half lengthwise to create 2 half-circles. Turn each portion of ice cream cut-side down. Remove and discard the packaging. Cut each portion crosswise into slices.



### ice cream, take 2

To prevent a sticky situation, start scooping before the party starts. Place individual scoops in a cupcake tin lined with paper baking cups and transfer the tray to the freezer for up to several hours. After the cake is cut, remove the scoops from the paper baking cups (or not) and drop them onto the waiting plates.





