

Easy Way to Stack Cakes

Easy way to stack cakes (either buttercream or fondant) that is relatively inexpensive, strong, light weight, and keeps cakes from sliding during transport

The **Stack-A-Cake** System is an easy system for stacking any tiered cake and can be used for sculpted cakes too. The system is made up of a light weight very strong base board, plastic support piece(s), foam core boards with a center hole for each cake tier, a center dowel rod, and thinner dowel rods cut for the support legs. The base board can be either a 1/2" foam core **MyTBoard** for smaller 2 or 3 tiered cakes or a super strong Brawny Board for larger heavier cakes. Both types of boards are easy to clean, can be sanitized, grease resistant, and only need a ribbon around the edge to finish the look. Each tier uses either a thinner **MyTBoard** for smaller tiers (usually up to 10") or a thick **MyTBoard** (tiers usually 11" and larger) with a center hole. If you are offsetting the tier instead of centering them, the boards can be ordered with holes in a certain position or a hole can be made with little trouble just before stacking.



Stacking a tiered cake where all tiers are centered:

1. To begin it is helpful but not required to put 4 small rubber feet on the bottom of your base board. This helps to give a bit of room under the board to make lifting the cake for delivery/transport a bit easier.
2. Next the bottom tier of cake is placed directly on the base board and centered. (Decorate your bottom tier before proceeding.)
3. Then a 3/8" dowel rod is pushed through the cake into the hole in the center of the base board. If you have trouble locating the center hole, you can push a dowel rod or skewer up from underneath the board through the cake.
4. Once you have the large dowel rod in place, select a support piece slightly smaller than the next tier up.
5. Measure the thickness of the tier you just put down with a dowel rod or skewer.
6. Cut 6 of the thinner dowel rods approximately



1/8" shorter than the thickness measured this is to take into account the thickness of the support system.

7. Place each cut dowel rod into one of the feet of the support system. Use a dab of frosting if any of the legs feels loose.
8. Thread the support piece with the dowel rod legs down the long center dowel rod and push about 1/2 way into the bottom cake tier.
9. Take your next decorated cake tier which is on a **MyTBoard** (with a center hole) and place the hole over the center dowel rod and slowly lower down onto the support piece 1/2 into the base layer. Squirt of icing over the hole and place topper on cake.
10. Have a heavy topper? Try a small 3" or 4" support piece - they are fabulous for supporting those pretty but tricky heavy toppers.
11. Move your hands away and let the cake's weight push it on top of the bottom tier. (No finger marks on lower tiers.)
12. Use 2 dowel rods to firmly push the tier down making sure you are within the area that will be covered by the next tier up. Repeat with the next tiers.
13. If the top tier has a topper, stack it the same way the previous tier were stacked. The center dowel can be left in until the cake is delivered.
14. This will help prevent sliding during transport. Once the cake is in place, remove the center dowel rod by pulling up and twisting slightly at the same time.
15. Put a squirt of icing over the hole and place topper on cake.
16. If there is no topper but just a smooth top tier, place the final top support piece as done for the previous tiers. Cut the center dowel rod about 2 - 3 inches above the last stacked tier. Place the top tier over the center dowel rod and push down slightly with the edges of the board. Put your borders on each tier. Rub a glue stick around the thick edge of the base board and cover with a ribbon. The center dowel rod helps to keep the cake from shifting during transport and will be removed when the top tier is removed and the cake is cut.



The boards and supports are great and can be reused. Some of our customer charge a deposit on the "support structure" and leave a paper listing the pieces that need to be re-turned so they can get their deposit back. They can be and should be sterilize the between each use.

The system can be use for sculpted cakes or off centered cakes by either making holes in the boards to correspond to where the center of the cake is or by not using the center dowel rod and by pounding skewers through the boards into the tiers below. The **Stack-A-Cake** system reduces the number of holes in each tier giving your client more cake with a stronger support than handfuls of straws or dowel rods scattered throughout each tier. The **Stack-A-Cake** system (and the rubber feet) & dowels cutters can be ordered online at www.CakeThings.com.