

All in One Bake Shop

Wedding Cake Construction

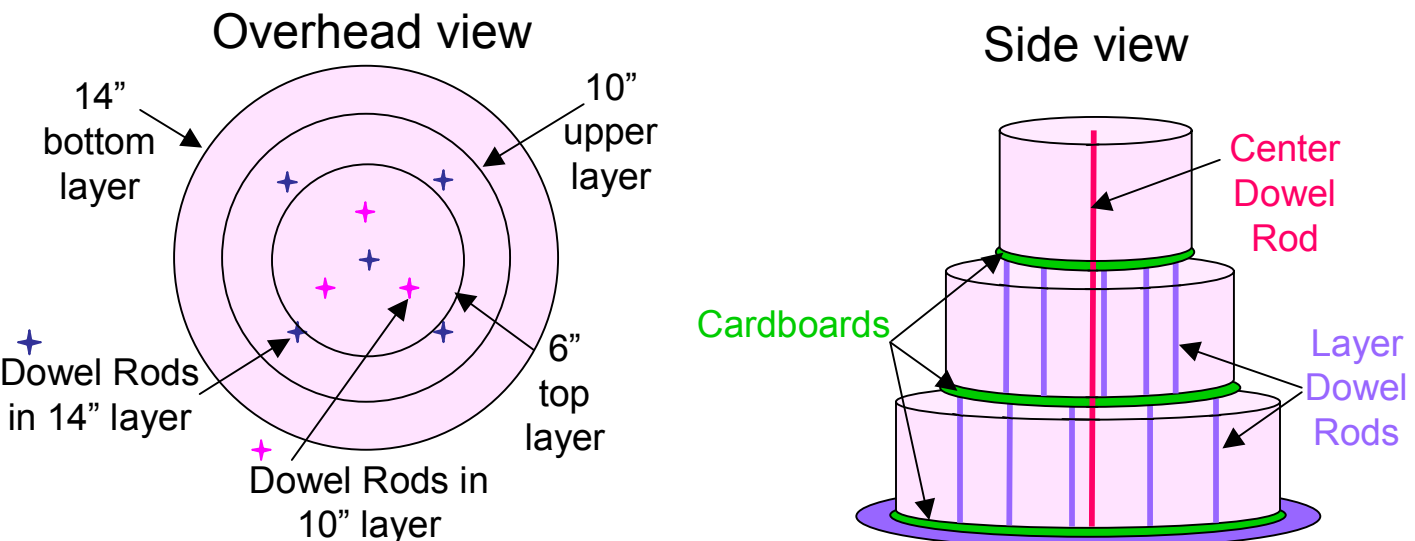
Multi level cakes can not just be placed on top of each other because the weight of the upper cakes will squash the bottom cake and slicing and serving would be a nightmare. Because of this, supports are necessary.

Dowel Rods

Internal supports are called dowel rods. Dowel rods go into each layer that will support weight above it. The dowel rods come in plastic or wood and work the same with either type. To prepare the cakes, place each layer on a cardboard round (single wall) the same size as the cake. Ice or cover the cake with fondant. Place the bottom layer on a larger base (use icing as glue between the cardboard and the base). Decide on placement of the next layer. Inside the area where the next layer will sit is where the dowel rods will be placed. Measure the dowel rod length needed by putting one dowel rod straight down into the cake until it touches the cardboard bottom. Mark the dowel rod right at the top of the icing. Pull out the dowel rod and cut all of the other dowel rods for that layer the same length. It is very important that the dowel rods are all the same length for each layer because if they are not, the constructed cake will not be straight. Use scissors or a sharp serrated knife to cut the dowel rods. As a guideline, use 3 dowel rods for 6" layers, 5 for 8" to 10", 6 for 12" to 14" and 8 for 16". Push the dowel rods into the layer spacing them so that they will provide maximum support for the next layers that will be resting on top. Repeat - mark, cut and insert dowel rods for each layer other than the very top layer. Shredded coconut or a dusting of confectioners sugar placed right below where the next cake layer will be setting will make it easier to remove the cake layer without pulling off the icing.

Stacked Cakes

Prepare cakes for stacked construction by placing dowel rods as instructed above into each layer other than the top layer. For even alignment, it is best to stand over the cake to place layers on top of each other. For secure transport, take a long wooden dowel rod (taller than the total cake) and stand it next to the cake, cut it off just $\frac{1}{4}$ " taller than the cake. Use a pencil sharpener to sharpen one end to a point. Start in the middle of the top layer, push the pointed end into the cake. Apply some pressure (you can even use a hammer) when you get to the cardboard and the point will go right through. Continue going through each layer until you get to the bottom. Make sure the dowel rod goes into the bottom base. This long dowel rod will keep the cakes from sliding. Finish decorating the cake.



Tiered Cakes

Tiered cakes have space between the layers.

Plates and pillars and supports are required to make these cakes structurally sound.

Push-In and Hidden Pillar Construction

This is probably the easiest of tiered cake construction methods. The materials needed include one separator plate for each tier other than the bottom layer and push-in or hidden pillars (4 for each layer of separation). Prepare the cakes by placing each cake onto a cardboard the same size as the cake. Ice or cover the cake with fondant. Mark the placement for the pillars by gently pressing the bottom of the separator plate for the next tier above onto the cake – it will make an X. Push the pillars into the cake, centering each pillar over the X mark and pressing into the cake until the pillar hits the cardboard bottom. Repeat with each layer. Put each iced cake onto its separator plate using icing as glue between the plate and cardboard. Line the cakes up as you are putting them on the separator plates so that you can be sure that the pillars will be aligned once the cake is assembled. Finish decorating the cakes. Assemble this type of construction onsite. Do not try to deliver this cake assembled. Onsite, just set the feet of the separator plate of the tier above the base tier into the holes of the pillars. Continue with each layer. Typically flowers or other decorations can be placed between the layers so that it looks like each layer is floating above the next. This type of construction is most secure when the cakes are a minimum of 4" tall and there is 4" of difference in the diameter of each layer.

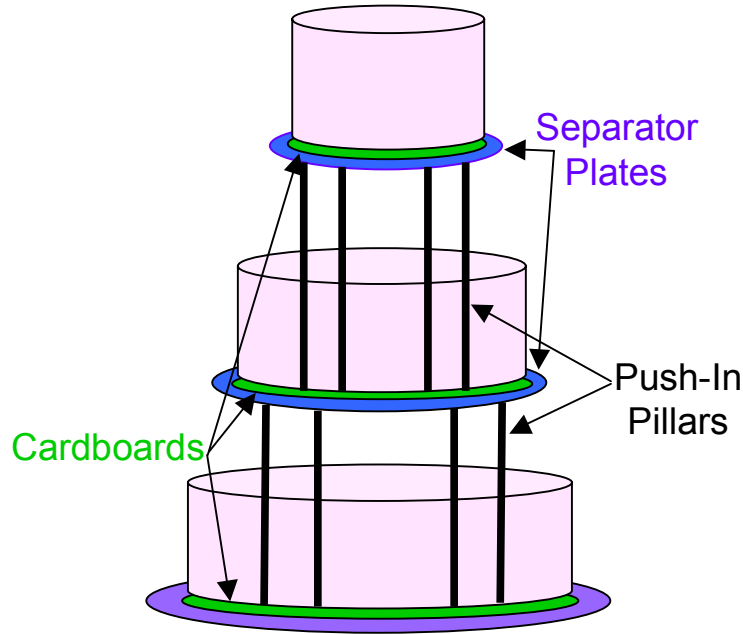
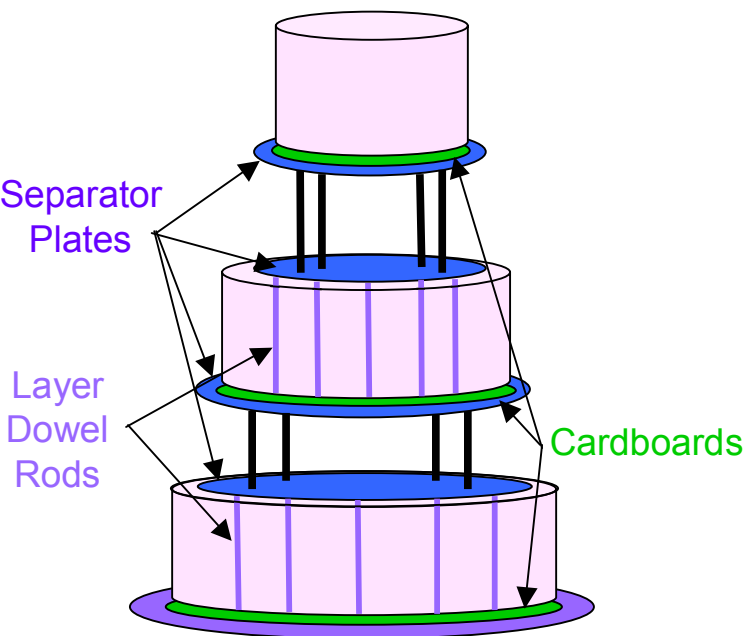


Plate to Plate Construction



This type of construction can produce the most space between cakes. The material needed include 2 same size separator plates for each tier other than the bottom layer and pillars (4 for each layer of separation). Prepare cakes by placing each cake onto a cardboard the same size as the cake. Ice or cover each cake with fondant. Place dowel rods as instructed on this sheet into each layer other than the top layer. Set cake tiers onto their separator plates using icing as glue between the plate and the cardboard. Position the separator plate for the next cake tier feet facing up on each cake layer. Line the cakes up as you are putting the separator plates on them so that you can be sure that the pillars will be aligned once the cake is assembled. Finish decorating each tier. Assemble this type of construction onsite. Do not try to deliver this cake assembled. Onsite, position the pillars on the feet of the separator plate on the base cake. Carefully align the feet of the next tier with the pillars and set into the pillars. Continue with all of the tiers.