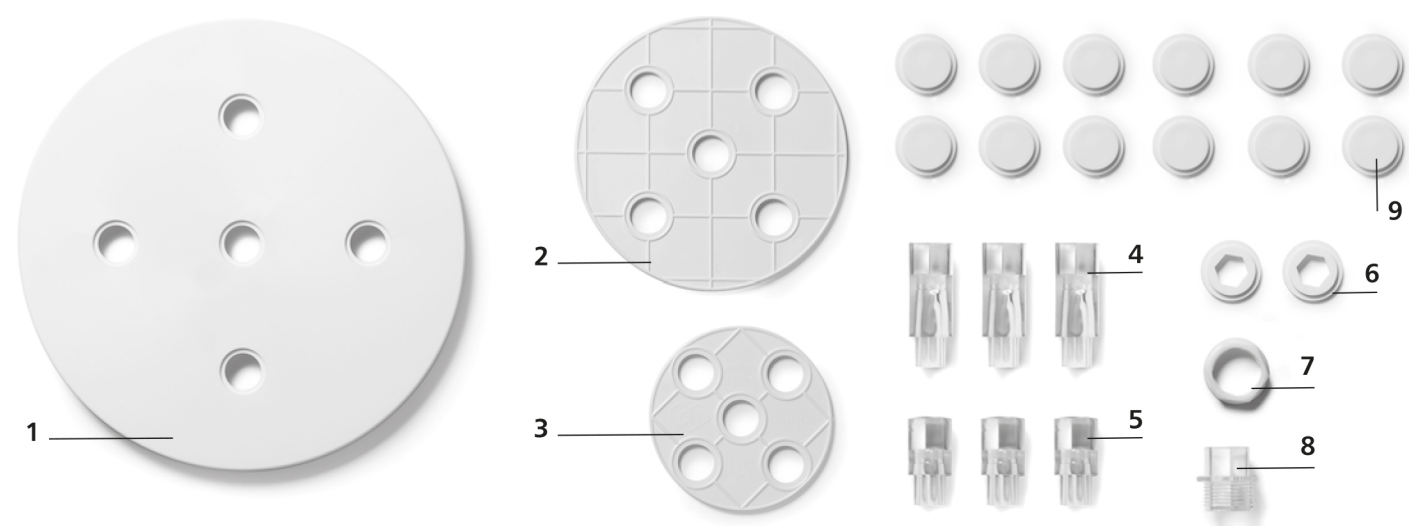


TIERS AND SPHERES CAKE FRAME KIT



Parts

- | | | |
|--------------------|-------------------------------|------------------|
| 1. Base cake board | 4. Medium rods | 7. Nut |
| 2. Medium platform | 5. Short rods | 8. Base rod |
| 3. Small platform | 6. White collar (rim upwards) | 9. Blanking caps |

Use

- Creates a structure to support tiered or spherical cakes.
- Decorate as desired to make amazing effect cakes.
- Easy to construct and use.
- Reusable.

Care

- Wash before first use in warm soapy water and dry thoroughly.
- Dishwasher safe.

Instructions for Tiers and Spheres Cake Frame Kit

Steps for Tiered Cake:

1. Bake your desired cakes and leave to cool.
2. Add the blanking caps to both the base cake board and the platforms, leaving the centre hole on each of them free.
3. Take your cooled cakes and carefully make a hole in each one by using the base cake board, platforms and rods as a guide.
4. On the base cake board use the nut and screw the base rod into place to set as a foundation for your structure. Attach the first set of rods, we would suggest a short and a medium for a standard height cake. The rods need to be level with the cake.
5. Place your cakes onto the base cake board or platforms and line the hole you have made in the cake with the hole in the board. Decorate your cakes as you desire.
6. Place one white collar on to the top of the rods in the base cake with the rim facing upwards. Place further rods into the structure which are again tall enough for the next cake you are about to place as the second tier.

7. Take the second cake, already situated on the platform over the rod and place on to the white collar so it is set in place.
8. Repeat steps 6 and 7 for the third tier.

Steps for Sphere Cake:

1. Bake your desired cakes and leave to cool.
2. Add the blanking caps to both the base cake board and the platforms, leaving the centre hole on each of them free.
3. Take your cooled cakes and carefully make a hole in each one by using the base cake board, platforms and rods as a guide.
4. On the base cake board use the nut and screw the base rod into place to set as a foundation for your structure.
5. Place your cakes onto the platforms and line the hole you have made with the hole in the platform. Decorate your cakes as you desire, you may need to finish the decorating once the cake is assembled so you do not have any gaps in the icing around the sphere.
6. To raise the sphere off the board add a white collar onto the base rod with the rim facing upwards and add a medium and short rod on top so the collar is set in place. The rods need to be the height of the cake you are about to place onto of the collar.
7. Place the first cake, already situated on the platform over the rod and place onto the white collar so it is set in place.
8. Repeat steps 6 and 7 to complete the sphere cake.

These are starter instructions to get you used to and confident in using the kit. You can then experiment with the height of raising the cake from the board and placement of structure on the board.

For ideas on different ways to use the Tiers and Spheres Cake Frame kit, visit the Lakeland website lakeland.co.uk

Tiered Cake
option 1



Sphere Cake
option 2

