



Using the CakeSafe with Styrofoam Dummies

The CakeSafe works extremely well for Display or Competition cakes, or cakes with a combination of real and dummy tiers.

Whenever you're using the CakeSafe with dummy layers/tiers, you need to put a large enough hole through the middle of the Styrofoam dummy so that the 3/8" center rod will slide through it easily.

We've found the best method for this is using a hand held apple corer. The hole can be anywhere from 1/2" to 2" wide. A very sharp knife will work, but it's a little messy. Cake dummies are available with the hole already drilled at [Guildcraft](#).

Once you've made the hole, attach a cardboard disk to the bottom for the dummy tier **WITHOUT making a hole in it.**

Very important; NO HOLE IN THE CARDBOARD. The reason is you want the CakeSafe center rod to have to make its own hole through the cardboard just as if it were a real cake tier. The snug fit of the rod through the cardboard is what holds all the tiers so securely!

You can attach the cardboard to the bottom of the dummy using a heat glue gun, double sided tape, royal icing, regular icing, anything that will hold it in place until you assemble the cake. Then just like a real cake, everything will stay "put" in place once the CakeSafe center rod is through the whole cake and in the CakeSafe.

Please feel free to email or call/text with any questions.

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