

COOKS COLLECTION

PILLAR & DOWELING GUIDE

For any tiered cake that is not coated with royal icing, It is essential to add dowel rods to each layer of cake to support the weight of the tiers to avoid a crushed or toppled wedding cake!

PILLAR CAKES

There are two types of pillars available: standard or spiked.

Standard pillars have a hollow middle in which a dowel can be inserted. The dowel is inserted into the cake (following instructions below) and then cut off level with the top of the pillar.

Spiked pillars do not need any dowels and are simply pushed into the cake until the base of the pillar touches the board.



STACKED CAKES

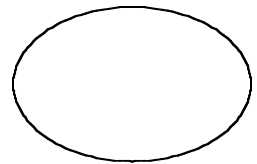
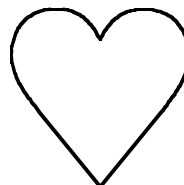
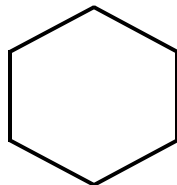
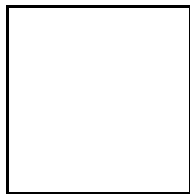
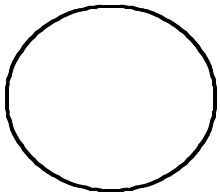
This is a style of cake that has recently become very popular with the modern bride. Cakes are simply 'stacked' on top of each other, with no pillars or stand. To achieve this style of cake, dowels and cake boards must still be used but are hidden to give the desired effect.

The base cake usually has a cake board 2 - 3" bigger than the cake, for all tiers above, the cake board should be the same size as the cake and thin enough to be hidden with ribbon or piping.

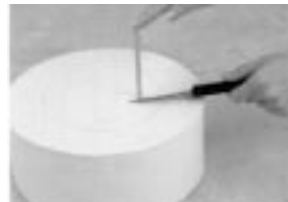
All tiers except the top need to have dowels inserted and trimmed level with the top of the cake.

DOWELING CAKES

Using a paper template the same size of the cake to be placed above, mark on the template approximately 1 - 1.5" in from the edge, 3 or 4 equally spaced dowel holes. Mark these holes onto your cake.



Insert dowel into the cake and mark with a knife scratch either level with the cake (for stacked cakes) or level with the top of the pillar.



Cut all dowels exactly the same height, and insert into the cake.

It is a good idea to use a small spirit level to check each tier of the cake is level, especially when making a 3 tier or higher cake.