

CAKE STACKING DIRECTIONS



IMPORTANT: Make sure your frosting is at **ROOM TEMPERATURE** before starting this step.

FIRST LAYER:

Take out your cakeboard and your frosting bag labeled A. You will need to cut off the tip of the bag, about an inch up the bag. Squeeze a dot of the frosting onto the cakeboard and place your unwrapped cake layer on top of the dot. Make sure the flattest side is facing up.



FIRST LAYER OF FROSTING:

Squeeze half of Bag A all around the top of the first layer. Spread out the frosting with a butter knife and check to make sure the frosting is level.

REPEAT:

Place the second layer of unwrapped cake on top (flattest side up) and spread the remaining frosting on top of your second layer. Place your final layer of unwrapped cake on top (flattest side up). Check to make sure the sides are straight. You may need to adjust to make it straight.



FILL IN

Take frosting bag labeled B and cut off the tip (1 inch up the bag). Squeeze the frosting in the creases between the layers to fill in any gaps.

REFRIGERATE

Let your cake set in the refrigerator for about 30 minutes. You do not want to skip this step because it will make the cake stable when you go to apply the fur frosting.

