

WORST-CASE SCENARIO®

HOW TO REPAIR A DROPPED CAKE

MINOR SHIFTING OR SMASHED FROSTING

- 1** Smooth out rough edges with confectioners' sugar or chopped coconut.
- 2** **Reconstruct with icing or whipped cream.**
Damaged portions of a white cake may be built up and out using small amounts of buttercream or whipped cream. Apply with a spoon or butter knife. For a cake with chocolate frosting, mix slightly melted chocolate with confectioners' sugar to form a paste, then spread over the damaged area and cover as above.
- 3** **Hide damage to the side of the cake with paper doilies.**
Cut several long strips from a paper doily: The strips should match the height of the damaged layer. If necessary, use clear tape on the side that will be touching the cake to connect multiple sections. Wrap the doily around the layer and secure with small dabs of frosting. Remove the doily before serving.
- 4** **Use fruit or nonpoisonous flowers to hide repairs.**
Roses, pansies, and daisies are all nontoxic and attractive. Avoid lilies of the valley, calla lilies, and wisteria, all of which are poisonous. Place two or three large

strawberries over damaged areas, with several others around the cake to visually balance the repair.

MAJOR DAMAGE

- 1 Set aside any undamaged layers from the dropped cake.**
- 2 Replace damaged layers.**

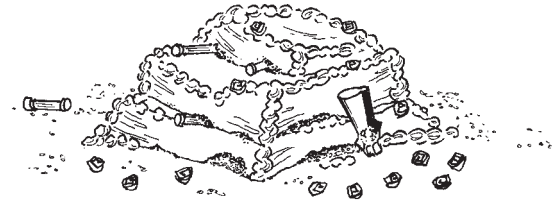
Depending on the shape of the cake, locate rectangular or round boxes that approximately match the size of the damaged layers. Hat boxes work well for round cakes.
- 3 Place real cake layers on box layers.**
- 4 Poke wooden skewers or thin dowel rods through all the layers.**

Cover holes with frosting. The rods will prevent the layers from sliding, especially in warm weather.
- 5 Cover exposed sections of boxes with frosting as you would an actual cake.**

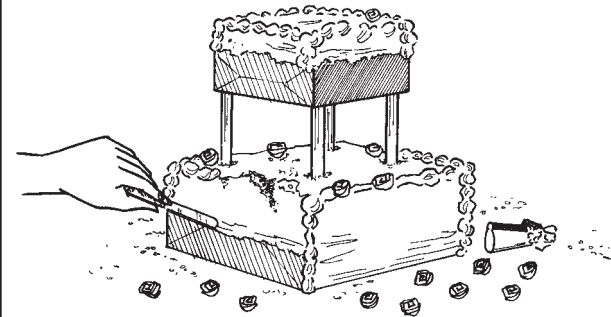
Add flowers or other flourishes to match the existing cake.
- 6 Prepare to move the cake directly after cutting.**

Once the first cut has been made, the cake should be taken immediately into the kitchen and the real layers sliced sparingly.

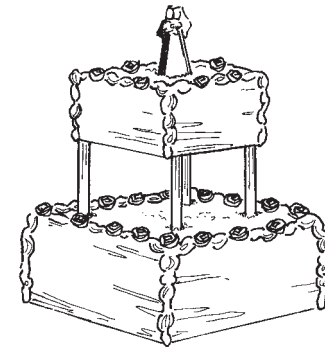
Major Cake Repairs



Assess damage.



Re-frost.



Place bride and groom.

Be Aware

- If the top layer of a tiered cake is damaged beyond repair, completely remove it and all support pillars, then repair remaining sections, making the next-to-the-top layer the top.
- If time permits, the caterer or pastry chef could bake or purchase a last-minute sheet cake. Serve that instead.

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