How to use SPS

SPS offers several different heights of legs. I use the GC-4s which is four inches tall. I bake my cake so that I can torture them (with my Agbay) to 7/8” tall, and with filling (4 layers cake + filling) all my tiers are 4” tall. That way I don't have to cut the legs. It is possible to cut the legs, but it's best to keep it simple and bake to height.

To make this easy to visualize, let's pretend you're doing a 6/8/10 cake. Prepare your 10 cake on its base board as always. Take the 8 inch plate that has a little peg in the center of it and use the peg to poke a hole in an 8” cardboard.

Use a skewer to slightly enlarge the hole in the cardboard.

Place the 8” cake on the cardboard with the hole and prepare/decorate as usual.

Use the 6” plate to punch a hole in a 6” cardboard and enlarge the hole slightly. Put the 6” cake on the 6” cardboard and prepare/decorate as usual.

The cakes in the picture are sitting on a larger cardboard just to make them easier to move around. (The 6” cake is sitting on a 6” cardboard with a hole in it. And that is sitting on an 8” cardboard just to make it easier to move around. Likewise the 8” cake is sitting on an 8” cardboard with a hole in it and that is sitting on a 10” cardboard.)
I always remove the collars from the underside of the plate and throw them away. If you are doing a cake with separations, leave them on for a nicer look.

Use the 8” plate to mark the top of the 10” cake for placement (centered) just like any other system.

Next, jam the legs into the plate. They fit really tight.

Now, push the 8” plate and leg assembly into the 10” cake.
Push the plate and leg assembly into the 8” cake.

Now for assembly.

You should be looking at two cakes that have plates on their tops. Place a smear of buttercream on the 8” plate.

Pick up the 8” cake (discard the 10” cardboard that it was sitting on) with your hand or spatula, whichever is more comfortable for you. Place the far side of the cake board anywhere past the peg on the “receiving” 8” plate (which is sitting on the 10” cake.) Siiiide it into place, which means get the hole in the cardboard onto the peg. You’ll hear a satisfying little whoosh.

Repeat with the 6” cake

Cautions: Always poke a hole in the cardboards first. You’ll only forget that step once.

If you have put your plate and leg assemblies in centered, then your cake will be centered.
Always push the plate and leg assemblies into the cake before you stack them. The pushing can sometimes cause a blowout when the cake is already partially stacked.

You can carry a stacked cake easily, assuming that you can lift it. I have carried a four tier completely stacked. Went in the back of my SUV, through the back hall at the venue, up the freight elevator and down the hall and into the room. No problem, although we were really ready to put it down. I do usually leave off the top tier, just so that I can check the levelness of the cake before putting the top tier on onsite. Since there is a plastic plate on the top of the cake, I actually set my little level from the hardware store right on that and make any adjustments needed.

It's better to bake to the height of the legs. The legs aren't the easiest to cut (because they're sturdy) but you can cut them with a saw. A band saw or chop saws work best. Really, just make the cake 4” tall.

To make a cake with separations, just use taller legs. The legs come in 9” lengths and a multi-piece leg that can be 5”, 7” or 9” depending on the number of extensions you use. You push the legs down thru the cake, creating air space/separation between the tiers. No plate will be sitting on top of the cake.

This system was developed for bakeries that don't offer delivery. It's made for consumers with no experience moving cakes, so you guys should be fine!!!