YOUR ULTIMATE GUIDE TO DOUGHNUT STYLING

HOW TO • HINTS AND TIPS
**Doughnut Cake Instructions**

Unleash your inner doughnut stylist and create a beautiful doughnut cake for your next celebration. By using our doughnuts your cake is simple to create; just assemble, decorate and serve.

We’ve included instructions below for how we created our Doughnut Wedding Cake, but these could be followed to create a cake for any event.

**What You Need:**
- Doughnuts
- Cake stand or platter
- Decorations

**Step 1**
Choose your plate, stand or platter. The size of the base will determine how many doughnuts you can fit in your cake. We’ve used a 30cm diameter cake stand and 3 dozen wedding doughnuts to create this look.

**Step 2**
Form the base. We find it’s best to build from the outside in, once you’ve placed your doughnuts around the perimeter of the plate fill in the middle.

**Step 3**
Once you’ve formed a base it’s time to build up, make sure you place the next layer slightly in from the previous one to help create the tapered tower look.
Step 4
As you go place florals* or other embellishments (such as chocolate coated strawberries, fancy sprinkles, lollies or decorations) into the stack. Or you can leave this step until the end if you prefer.

Step 5
For our Wedding Cake we wanted to create a rustic look. To help achieve this we chose beautiful native florals that dipped from the top layers down to the layers below.

Step 6
Finally, to create the tower peak, stack two single doughnuts on top of each other for height.
Note: Check the decorations and adjust if needed. Then present and serve.

And there is it, the perfect Wedding Cake created in less than 20 minutes! The technique above isn’t just for weddings though, you can use this to make a cake for any party. And since each serve is a single doughnut you can always order a variety of flavours to make sure there’s something for everyone. Happy doughnut styling.

*Ensure your flowers are food suitable before using them for decoration.
Hints and Tips

Say goodbye to boring canapes and hello to delicious Krispy Kreme doughnuts! Have a show stopping centrepiece assembled in minutes with our handy tips and tricks below. Your guests (and their tastebuds) will thank you.

Want to tie your food in with your decorations? An easy way to do this is to place fun colourful napkins that match your theme down under the doughnuts on the serving platter.

*This is also a great way to ‘fun up’ an old or boring dish.*

An easy way to make your doughnuts present better is to have them displayed at varying heights. A simple way to do this is to use a combination of plates and stands.

Always measure the dowel or hook on your doughnut wall to ensure your doughnuts will fit. We used 12.5mm dowel on our doughnut wall.
Flowers are a great way to add a touch of elegance to any event but not all flowers are suitable to be used on food. Make sure to double check before decorating.

Use a variety of filled and ring doughnuts to create the ultimate birthday cake, not only will it look amazing, but your guests will be able to pick and choose their favourite flavours!

*Inspired?*

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