



Take a stand

Make a pastel-hued cake stand and use it to create an enticing display of Easter treats or home-baked delicacies.

WHAT YOU NEED

- Three MDF round boards in various sizes, 3-6mm thick. We used 20cm, 28cm and 34cm diameter rounds
- Fine and medium weight sandpaper
- Two vessels – small vases or candle holders
- Ornamental rabbits
- Pencil and ruler
- Superglue suitable for ceramics and wood
- Resene Clearcoat UVS
- Resene paint brush and paint. We used:
- Resene Crowdpleaser
- Resene Melting Moment
- Resene Marzipan
- Rabbits painted in: Resene Moonbeam, Resene White, Resene Crowdpleaser and Resene Melting Moment

TIP: For the supporting central pieces, small vases are ideal, but you can also use candlestick holders or turned wooden furniture pieces to create height. If you use a good quality superglue there are plenty of options when it comes to the shapes and sizes of the central pieces you choose.

Our Easter-themed, tiered pedestal cake stand is so easy to make, and you'll use it over and over again, whether it's for a party, afternoon tea or just a cute way to display your home baking.

1 Start by giving all three MDF boards a light sand with fine grit sandpaper. Wipe away any dust. Paint the largest board in Resene Crowdpleaser, the middle in Resene Melting Moment and the top in Resene Marzipan (A). Painting the stand in several shades makes it look more interesting. Make sure you paint the edges as well. Allow to dry completely before painting a second coat. Once dry, flip over and give the undersides a single coat of paint.

2 Paint the vases or candle holders that will sit in the centre of the cake stand (B). When choosing these, make sure they are tall enough so you can fit a decorated cupcake underneath comfortably. Before painting, clean them in hot soapy water, dry thoroughly and give them a good sand with medium grit sandpaper. This will make it easier for the paint to stick. Make sure you wipe away any dust before painting.

3 Paint the bottom centre piece in Resene Crowdpleaser and the top centre piece in Resene Melting Moment. Allow to dry before applying a second coat.

4 While the MDF rounds and central pieces are drying, sand and wipe the bunny ornaments. Paint them in a variety of shades of yellow to complement your cake stand. We also used Resene White as a contrast. Set aside to dry.

5 Measure and find the centre point on all three MDF boards (C). Mark the centre point in pencil on the top side of the cake stand base, the top and bottom of the middle board and the underside of the top board. Using the marks as a guide, superglue the central piece on top of the base. Put superglue on the top rim of the first central piece and glue to the middle board using the mark as a guide. Glue the second central piece to the top of the middle board (D) and finally centre and glue the top MDF round. Allow to dry (E).

6 Place bunnies randomly on each cake layer. Take into consideration how they will appear once baking is placed on the boards. Superglue them into position. We painted a

small hand-written plaque and placed it on a mini-easel. (This is not glued on permanently.)

7 Finally coat the entire stand and ornaments in Resene Clearcoat UVS to seal it, so the stand can be easily wiped clean. The cake stand can only be wiped clean, not submerged or put in the dishwasher.

