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(54) **MULTI-TIERED CAKE STAND**

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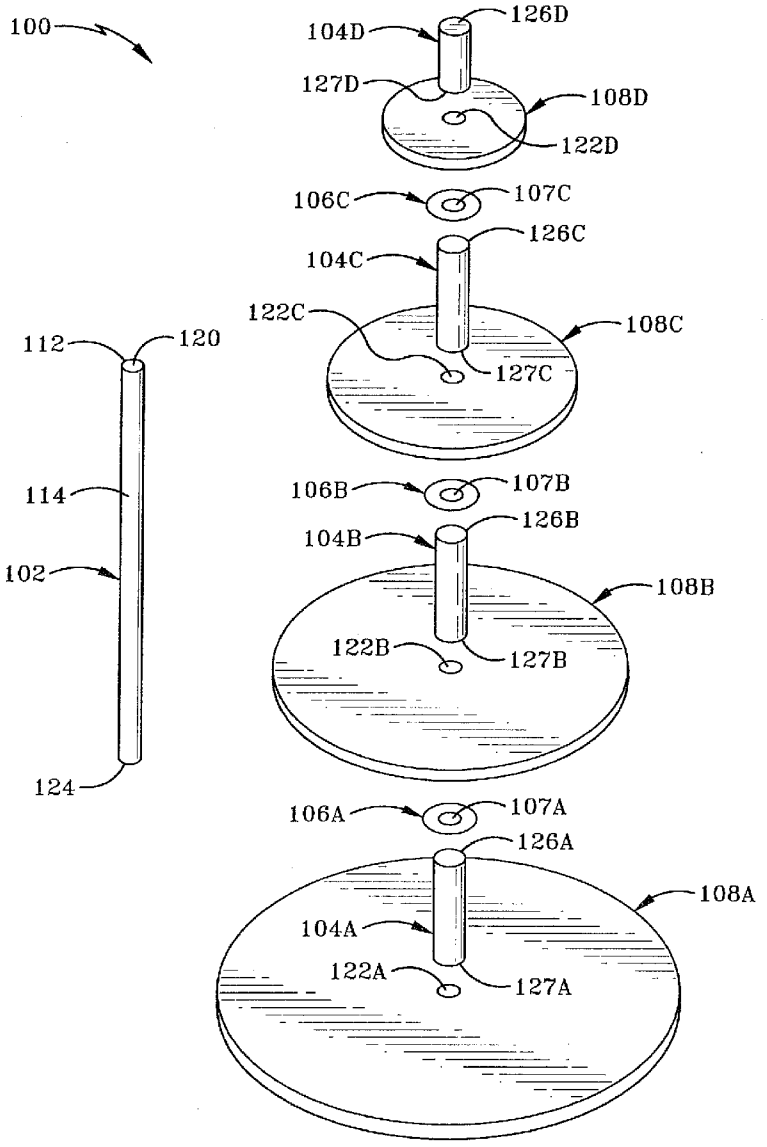
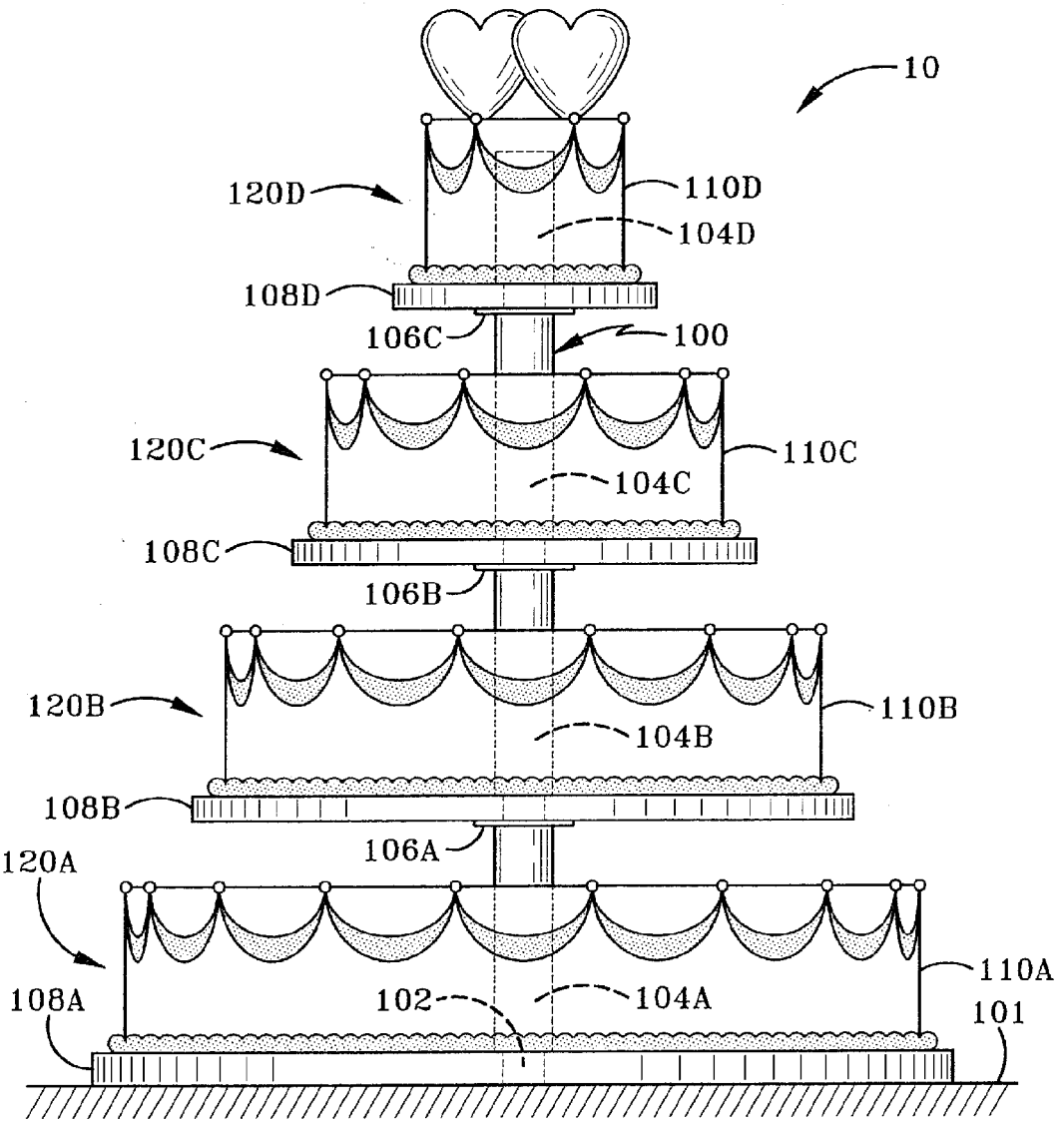
(57) **ABSTRACT**

A system and method for displaying a multi-tiered cake is presented. A multi-tiered cake display system includes a main support, first and second bushings, and first and second cake boards. A first layer of the multi-tiered cake is assembled around the first bushing and a second tier of the multi-tiered cake is assembled around the second bushing. When the multi-tiered cake display system is assembled, the bottom end of the main support is adjacent the first cake board. Additionally, when assembled, the first bushing is slidably inserted onto the main support with the bottom end of the first bushing adjacent the first cake board and the top end of the first bushing is adjacent the second cake board. Also the second cake board and the second bushing are at least partially slidably inserted onto the main support.




10
120D
110D
104D
108D
106C
100
120C
110C
104C
108C
106B
120B
110B
104B
108B
106A
120A
110A
108A
102
104A
101

FIG–1

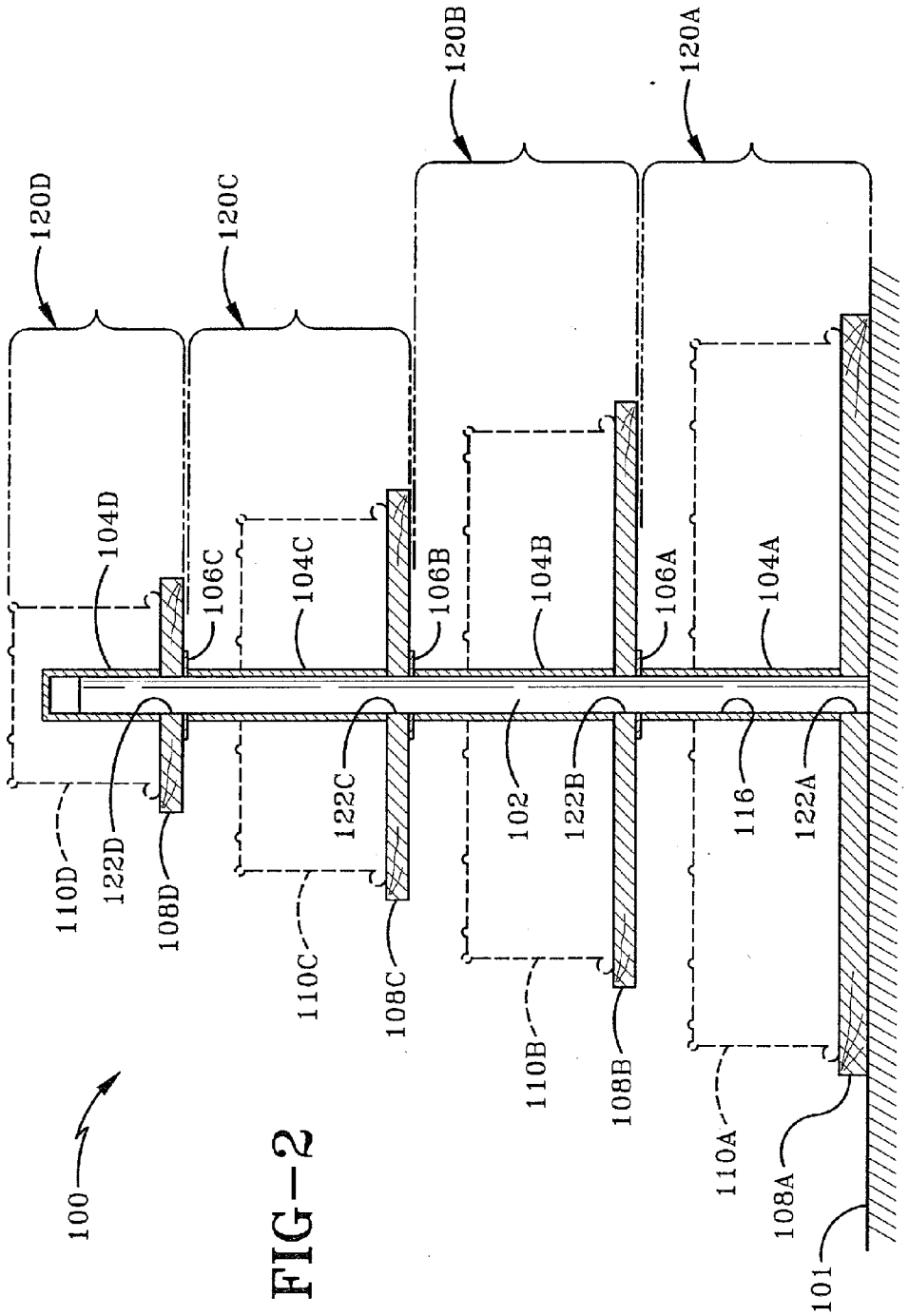
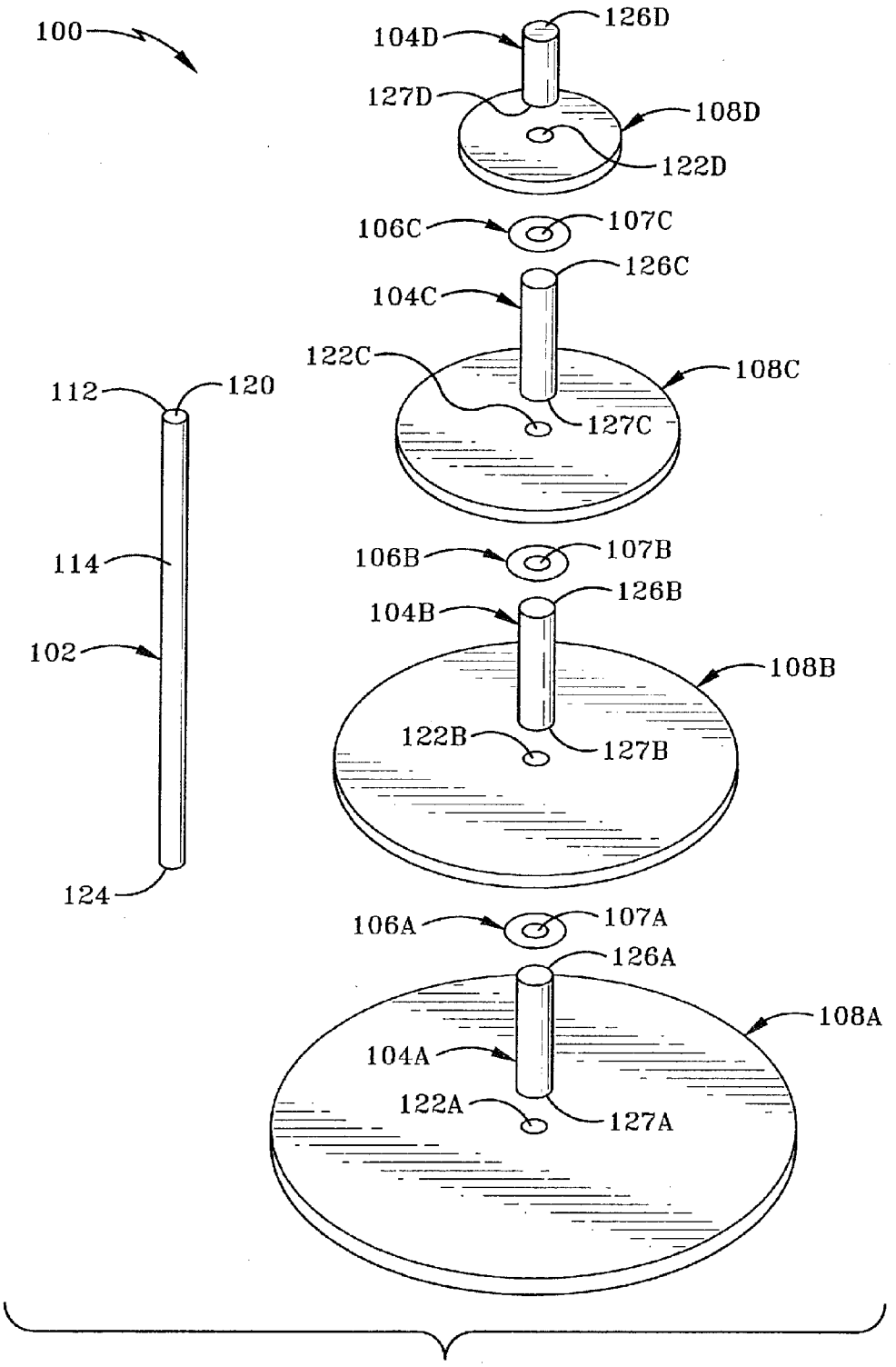

120D
120C
120B
120A
104D
106C
104C
106B
104B
106A
104A
110D
122D
108D
110C
122C
108C
102
110B
122B
108B
116
122A
110A
108A
101
100

FIG-2


100
104D
126D
127D
108D
122D
106C
107C
126C
104C
122C
108C
127C
112
120
114
106B
107B
126B
104B
102
108B
122B
127B
124
106A
107A
126A
108A
104A
122A
127A

FIG–3

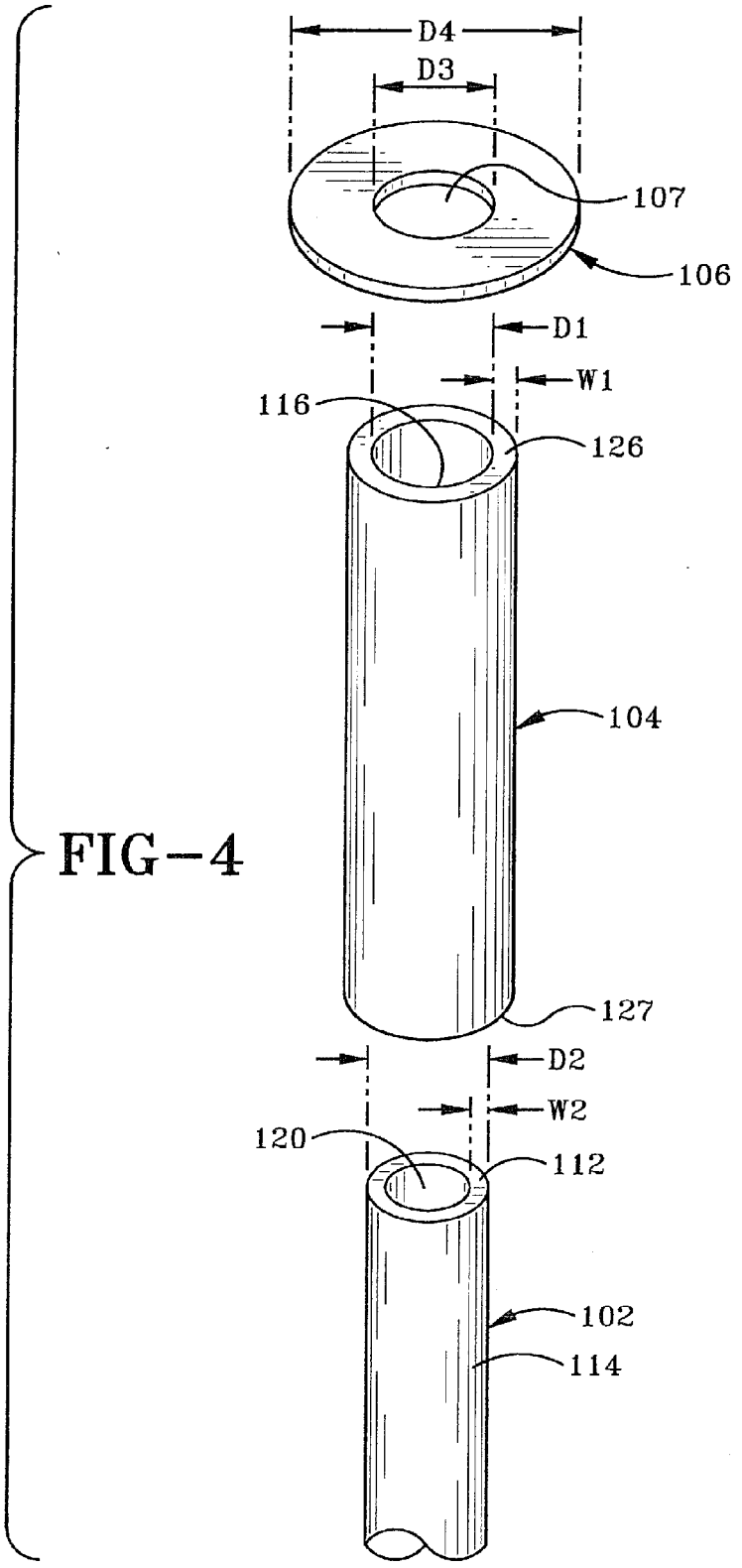
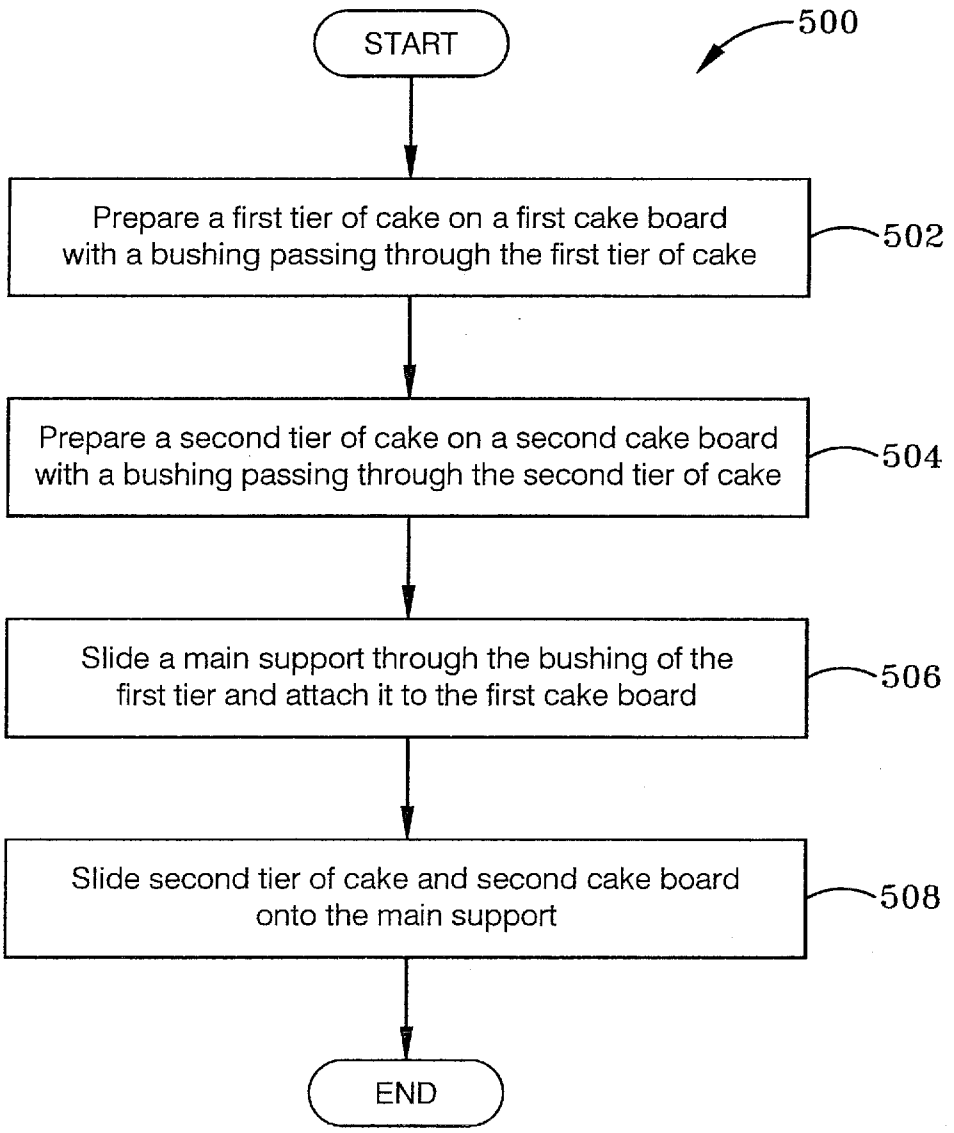


FIG-4


START
500
Prepare a first tier of cake on a first cake board with a bushing passing through the first tier of cake
502
Prepare a second tier of cake on a second cake board with a bushing passing through the second tier of cake
504
Slide a main support through the bushing of the first tier and attach it to the first cake board
506
Slide second tier of cake and second cake board onto the main support
508
END

FIG–5

MULTI-TIERED CAKE STAND

BACKGROUND OF THE INVENTION

[0001] 1. Field of Invention

[0002] The current invention relates generally to apparatus, systems and methods for displaying cakes and other baked goods. More particularly, the apparatus, systems and methods relate to supporting a cake on a stand with a main support without requiring multiple supports between layers of cake. Specifically, the apparatus, systems and methods provide for displaying a wedding cake with the use of a bushing in one or more of the cake layers that allows the cake to be easily assembled for display.

[0003] 2. Description of Related Art

[0004] Existing technology for displaying multi-tiered cakes (e.g., wedding cakes) has changed very little in the past 50 years or so. Traditional technology for displaying cakes makes use of multiple wooden dowel rods that are inserted into one tier of cake before another tier of cake is placed atop the previous layer. When adjacent layers of cake are to be elevated and separated from each other, pillars can be inserted between adjacent layers of cake. Using dowel rods and pillars requires that they be measured and cut exactly the same length so that the stacked cake is level. Rods not cut exactly the same length, especially in the bottom tier, can throw the entire structure out of level/off balance. When a cake has several upper tiers, more than three pillars may be required between some of the lower tiers of cake to support the weight of upper tiers. It can at times be difficult to determine how many pillars are required between each tier of a multi-tiered cake so that adjacent tiers are adequately supported. Of course, dowel rods and pillars can be formed from plastic and other materials, however, one must still precisely cut the dowel rods and pillars, determine how many are required to support each of the adjacent tiers of cake and where to place all the required dowel rods and pillars.

[0005] Other negative aspects of using traditional pillars to support adjacent tiers of cake are that the individual tiers of the cake cannot be rotated or otherwise easily adjusted once the cake has been assembled. The use of pillars between adjacent tiers may limit what decorations can be added to the cake and requires the cake to be assembled in a rather strict vertical tower type of structure so that the assembled cake cannot tip over. Additionally, wooden pillars tend to absorb moisture from the cake. Therefore a better way of displaying multi-tiered cakes and other baked items is desired.

SUMMARY OF THE INVENTION

[0006] The preferred embodiment of the invention is a system for displaying a multi-tiered cake and is now described. A multi-tiered cake display system includes a main support, first and second bushings, and first and second cake boards. A first cake tier is assembled around the first bushing so that the first tier extends through that bushing. A second tier of the cake is assembled around the second bushing so that the second bushing is at least partially inserted into a second cake tier. When the multi-tiered cake display system is assembled, the bottom end of the main support is adjacent the first cake board. Additionally, when assembled, the first bushing is slidably inserted onto the main support with the bottom end of the first bushing adjacent the first cake board and the top end of the first bushing is adjacent the second cake board. In some configurations of the preferred embodiment, the second bushing is at least partially slidably inserted onto the main support. This can provide more support and stability to the second tier than merely sliding just the second cake board onto the main support. The second bushing can be covered with cake and frosting so that the second (upper) cake tier appears attractive.

[0007] The preferred embodiment of the invention allows for any number of cake tiers to be assembled and displayed. For example, a third cake tier can be assembled around a third bushing. Similar to the first and second tiers, the third tier is assembled with its bushing on a third cake board. When the multi-tiered cake display system is assembled, the unit comprising the third bushing, third cake board, and third tier is slidably inserted onto the main support. When complete, the bottom end of the third bushing is adjacent the third cake board and the top end of the second bushing is adjacent the third cake board. When the multi-tiered cake display system is assembled, at least one of the second cake board and the third cake board is rotatable.

[0008] In other embodiments, the multi-tiered cake display system includes a washer. The washer is slidably inserted onto the main support and when the multi-tiered cake display system is assembled the washer is between the top of the first bushing and the second cake board. In the preferred embodiment, the washer is a stainless steel washer, however a neoprene washer can be used to stop/reduce rotation of the second cake board or other cake boards.

[0009] In another embodiment of the invention, a method of supporting a multi-tiered cake uses bushings, cake boards and a main support. The method is described as supporting two tiers of a cake such as a wedding cake; however it can be used to support three, four or more tiers of cake. The method begins by preparing a first tier of cake on a first cake board. The first tier of cake is prepared so that a hollow first bushing passing through the first tier of cake. A second tier of cake is prepared on a second cake board. A main support with a bottom end and a top end is attached to the first cake board with the bottom end of the main support adjacent the first cake board. For example, the main support can be inserted into a complementary hole in the first cake board or it can be attached to the first cake board in other ways so that the main support and first bushing can support the second cake board. The second portion of cake and second cake board are slid as one unit onto the main support so that the second cake board is resting above the first bushing. If the cake has more than two tiers, other cake tiers can also be prepared and slid onto the main support in a similar fashion.

BRIEF DESCRIPTION OF SEVERAL VIEWS OF THE DRAWINGS

[0010] One or more preferred embodiments that illustrate the best mode(s) are set forth in the drawings and in the following description. The appended claims particularly and distinctly point out and set forth the invention.

[0011] The accompanying drawings, which are incorporated in and constitute a part of the specification, illustrate various example methods, and other example embodiments of various aspects of the invention. It will be appreciated that the illustrated component boundaries in the figures represent one example of the boundaries. One of ordinary skill in the art will appreciate that in some examples one component may be designed as two (or more) elements or that two (or more) components may be designed as one element. In some examples, an element shown as an internal component of

another element may be implemented as an external component and vice versa. Furthermore, elements may not be drawn to scale.

[0012] FIG. **1** illustrates a side view and partial cross-sectional view of the preferred embodiment of a multi-tiered cake stand.

[0013] FIG. **2** illustrates a cross-sectional view of the preferred embodiment of a multi-tiered cake stand.

[0014] FIG. **3** illustrates an exploded view of the preferred embodiment of the multi-tiered cake stand.

[0015] FIG. **4** illustrates a detailed view of typical components of the preferred embodiment of a multi-tiered cake stand.

[0016] FIG. **5** illustrates an embodiment of a method for assembling and using a multi-tiered cake stand.

[0017] Similar numbers refer to similar parts throughout the drawings.

DETAILED DESCRIPTION

[0018] FIG. **1** illustrates the preferred embodiment of a multi-tiered cake stand **100** assembled as a completed cake and stand assembly **10** on a table surface **101**. The cake stand **100** includes a main support **102**, bushings **104**A, **104**B, **104**C, **104**D, as well as support washers **106**A, **106**B, **106**C that are placed between corresponding bushings and cake boards **108**A, **108**B, **108**C, **108**D. The cake stand **100** is illustrated showing four tiers of cake **110**A, **110**B, **110**C, **110**D, however the stand **100** may be configured to display two tiers of cake, three tiers of cake, or more than four tiers of cake.

[0019] There are many advantages to using the cake stand **100** illustrated in FIG. **1** over the prior art wooden pillar methods of placing pillars between adjacent tiers of cake. First, assembly of a cake using the cake stand **100** of FIG. **1** merely requires cake layers **110**A, **110**B, **110**C, **110**D to be prepared on corresponding cake boards **108**A, **108**B, **108**C, **108**D and around bushings **104**A, **104**B, **104**C, **104**D. Note that the bushings prevent fill material from oozing or otherwise leaking from formed holes formed in individual cake layers that form a cake tier because as the cake tier is prepared around its corresponding bushing, the bushing prevents leakage. The full cake is quickly and easily assembled by sliding each tier units **120**A, **120**B, **120**C, **120**D of cake board, cake and bushings onto the main support **102** with washers placed between each of these units **120**A, **120**B, **120**C, **120**D. As the cake is consumed, tiers of the cake stand **100** can be removed by simply siding corresponding cake boards, bushings and washers back off of the main support **102**. Having a round main **102** support allows each layer of the cake to be independently rotated so that the overall design/decoration of the cake is properly oriented and displayed. Additionally, the cake stand **100** of FIG. **1** allows for each of the tiers to be centered when the cake tiers are built around bushings **104**A, **104**B, **104**C, **104**D so that they are in the center of each cake layer. Alternatively, the cake tiers may be built so that the bushings **104**A, **104**B, **104**C, **104**D are off-center in one or more of the cake layers to allow for other designs of cake display.

[0020] In the preferred embodiment, the main support **102** and the bushings **104**A, **104**B, **104**C, **104**D are formed out of food grade polyvinyl chloride (PVC). The bushings **104**A, **104**B, **104**C, **104**D are cylindrical with hollow center portions to allow them to be placed over the main support **102**. The bushings **104**A, **104**B, **104**C, **104**D have a sufficient length to allow each of them to extend through a tier of cake and allow an upper portion **126**A, **126**B, **126**C of at least bushings **104**A, **104**B, **104**C (of this embodiment) to extend above the upper surface of the tier of cake associated with that bushing while lower ends **127**A, **127**B, **127**C **127**D are supported by corresponding cake boards **108**A, **108**B, **108**C, **108**D. The bushings **104**A, **104**B, **104**C, **104**D generally have a wall thickness W**1** between ⅛ to ¼ of an inch. In the preferred embodiment, the bushings **104**A, **104**B, **104**C, **104**D are sized to easily but snuggly slide over the top **112** of the main support **102** without a lot of excess spacing between the outer wall **114** of the main support **102** and the inner wall **116** of corresponding bushings. In the preferred embodiment, the inside diameter D**1** of the bushings **104**A, **104**B, **104**C, **1040** and the outside diameter D**2** of the main support **102** are approximately 1.5 to 2.5 inches. In the preferred embodiment, the main support **102** is formed as a cylinder and is pipe-shaped with a hollow center **120** and has a wall thickness W**2** of between ⅛ to ¼ of an inch. Of course in other embodiments, the wall thicknesses of the bushings **104**A, **104**B, **104**C, **104**D and the main support **102** can be other dimensions so that they have adequate strength to support multiple tiers of cake and the main support **102** can be solid instead of hollow. Additionally, the main support **102** and bushings **104**A, **104**B, **104**C, **104**D can be other shapes besides cylindrical. For example, they may be rectangular in shape or any other suitable shape. Additionally, the bushings **104**A, **104**B, **104**C, **104**D and the main support **102** can be made out of any suitable material other than food grade PVC. For example, these components can be made out of other plastics, ceramics, metals or other materials.

[0021] In one configuration of the preferred embodiment, a hole **122**A formed in the bottom cake board **108**A is sized so that the bottom end **124** of the main support **102** fits snuggly into the hole **122**A. However, those with ordinary skill in the art will realize that the main support **102** can be assembled to or attached to the first cake board **108**A in other ways. The washers **106**A, **106**B, **106**C are sized so that they have openings similar to the bushings **104**A, **104**B **104**C so that when assembled they rest on the top ends **126**A, **126**B, **126**C of the bushings.

[0022] The washers **106**A, **106**B, **106**C are also sized without outside diameters that are large enough to provide stability and support to corresponding cake boards resting above the washers. In the preferred embodiment, the inside diameter D**3** of the washers **106**A, **106**B, **106**C is approximately 1.5 to 2.5 inches with an outside diameter D**4** that is approximately 2 to 3 inches. Preferably, the inside diameter D**1** of the bushings is the same or similar to the inside diameter D**3** of the washers. In the preferred embodiment, the washers **106**A, **106**B, **106**C are stainless steel washers, however the washers can be formed out of stainless steel, other metals, metallic alloys or other suitable materials or combinations of materials. For example, a neoprene washer can be used to reduce the rotation of cake boards if rotation is not desired.

[0023] In the preferred embodiment, the cake boards **108**A, **108**B, **108**C, **108**D are formed of wood covered by food grade plastic. Alternatively, the cake boards **108**A, **108**B, **108**C, **108**D can be formed entirely of plastic, another material or a combination of materials as understood by one of ordinary skill in the art. In the preferred embodiment, the bottom cake board **108**A is approximately ½ inch to 1 inch thick so that it can adequately support the main support **102**. The other cake boards **108**B, **108**C, **108**D may be a similar thickness as the

bottom cake board **108**A or may be smaller or different thicknesses. Of course, the overall shape of the cake boards **108**A, **108**B, **108**C, **108**D can be circular as illustrated in the Figures, rectangular or any other shape corresponding to the shape of individual tiers of the multi-tiered cake.

[0024] Having described the components of the multi-tiered cake stand **100**, the use of cake stand **100** will now be described. A method of supporting a multi-layered cake will be described in greater detail later. In general, a baker will bake the main cake (bread) components of each layer of a multi-tiered cake and then begin to assemble each tier **110**A, **1108**, **110**C, **110**D of the cake on corresponding cake boards, **108**A, **108**B, **108**C, **108**D. The tiers **110**A, **110**B, **110**C, **110**D would be completed with corresponding bushings **104**A, **104**B, **104**C passing through each tier of cake except for the top tier. If a bushing is used in the top tier **110**D, it extends at least partly into the top tier **110**D. Alternatively, no bushing may be needed in the top tier **110**D or the cake can be assembled with the main support **102** only extending at least partially into the top cake board **108**D or a special cap (best seen in FIGS. **2** and **3**) can be used so that the main support **102** extends through the cake board into the special cap. The special cap can be cylindrical with a closed top end.

[0025] When the cake tiers **110**A, **110**B, **110**C, **110**D are completed, the main support **102** is slidably slid through first bushing **104**A in the bottom tier **110**A of cake. The completed second cake unit **120**B (including the second cake tier **110**B, the second bushing **104**B and the second cake board **108**B) can be slid down the main support until the bottom cake board **108**B rests on top of the first bushing **104**A. An optional washer **106**A can be place adjacent the top of the first bushing **104** and the bottom of the second cake board **108**B. The other cake tiers **110**C, **110**D can be assembled in a similar fashion. As mentioned above, cake tier **110**D can be assembled around a partial bushing **104**D that will not extend all the way through this uppermost cake tier when the multi-tiered cake is fully assembled.

[0026] Example methods may be better appreciated with reference to flow diagrams. For purposes of simplicity of explanation, the illustrated methodologies are shown and described as a series of blocks, it is to be appreciated that the methodologies are not limited by the order of the blocks, as some blocks can occur in different orders and/or concurrently with other blocks from that shown and described. Moreover, less than all the illustrated blocks may be required to implement an example methodology. Blocks may be combined or separated into multiple components. Furthermore, additional and/or alternative methodologies can employ additional, not illustrated blocks.

[0027] FIG. **5** illustrates a method **500** of supporting a multi-layered cake. The method **500** illustrates supporting two layers of a cake such as a wedding cake, however it can be used to support three, four or more layers of cake. The method **500** begins by preparing a first tier of cake on a first cake board, at **502**. The first tier of the cake is prepared so that a hollow first bushing passes through the first tier of cake. A second tier of cake is prepared on a second cake board, at **504**. A main support with a bottom end and a top end is attached to the first cake board, at **506**, with the bottom end **124** of the main support adjacent the first cake board. The main support is attached to the first cake board by sliding it through the first bushing. For example, the main support can be inserted into a complementary hole in the first cake board or it can be attached to the first cake board in other ways so that the main support and first bushing can support the second cake board. The second tier of cake and second cake board are slid, at **508**, as one unit onto the main support so that the second cake board is resting above the first bushing.

[0028] In some embodiments, the second tier of cake with a hollow second bushing passes at least partially through a portion of second tier of cake. In this embodiment, the second tier of cake, second cake board and second bushing are slid, at **508**, as one unit onto the main support so that the second cake board is resting above the first bushing. In another configuration of the method **500**, a washer is placed adjacent the first bushing and the second cake board.

[0029] In the foregoing description, certain terms have been used for brevity, clearness, and understanding. No unnecessary limitations are to be implied therefrom beyond the requirement of the prior art because such terms are used for descriptive purposes and are intended to be broadly construed. Therefore, the invention is not limited to the specific details, the representative embodiments, and illustrative examples shown and described. Thus, this application is intended to embrace alterations, modifications, and variations that fall within the scope of the appended claims.

[0030] Moreover, the description and illustration of the invention is an example and the invention is not limited to the exact details shown or described. References to "the preferred embodiment", "an embodiment", "one example", "an example", and so on, indicate that the embodiment(s) or example(s) so described may include a particular feature, structure, characteristic, property, element, or limitation, but that not every embodiment or example necessarily includes that particular feature, structure, characteristic, property, element or limitation. Furthermore, repeated use of the phrase "in the preferred embodiment" does not necessarily refer to the same embodiment, though it may.

1. A multi-tiered cake display system comprising:

an elongated rigid main support with a bottom end and a top end, wherein the main support is formed of a single piece of material;

a first bushing for allowing a first tier of a multi-tiered cake to be assembled around the first bushing with the first bushing passing completely through the first tier of the multi-tiered cake, wherein the first bushing has a top end and a bottom end;

a first cake board with an upper surface and a lower surface and a hole, wherein the first cake board is configured to support the first tier of cake on the upper surface of the first cake board;

a second cake board with an upper surface and a lower surface, wherein the second cake board is configured to support a second tier of cake on the upper surface of the second cake board, wherein the second cake board has a smaller width and a smaller surface area than the first cake board;

wherein the multi-tiered cake display system is assembled by sliding the main support into the first bushing, wherein when the multi-tiered cake display system is assembled, the bottom end of the main support is adjacent the first cake board, wherein when the multi-tiered cake display system is assembled with a multi-tiered cake displayed on the multi-tiered cake display system the first bushing passes completely through the first tier of the multi-tiered cake, wherein when the multi-tiered cake display system is assembled the bottom end of the first bushing is adjacent the first cake board and the top

end of the first bushing is adjacent the second cake board, wherein when the multi-tiered cake display system is assembled the main support is at least partially inserted into the second cake board, and wherein when the multi-tiered cake display system is assembled the first bushing and the second cake board are free to independently rotate about the main support.

2. The multi-tiered cake display system of claim **1** further comprising:

a second bushing for allowing a second tier of the multi-tiered cake to be assembled around the second bushing, wherein the second bushing has a top end and a bottom end;

wherein the multi-tiered cake display system is assembled by sliding the second bushing onto the main support, and wherein when the multi-tiered cake display system is assembled the bottom end of the second bushing is adjacent the second cake board.

3. The multi-tiered cake display system of claim **2** further comprising:

a third bushing for allowing a third tier of the multi-tiered cake to be assembled around the third bushing, wherein the third bushing has a top end and a bottom end;

a third cake board with an upper surface and a lower surface, wherein the third cake board is configured to support the third tier of cake on the upper surface of the third cake board;

wherein the multi-tiered cake display system is assembled by sliding the third bushing onto the main support, wherein when the multi-tiered cake display system is assembled, the bottom end of the third bushing is adjacent the third cake board and the top end of the second bushing is adjacent the third cake board.

4. The multi-tiered cake display system of claim **3** wherein at least one of the second cake board and the third cake board is rotatable when the multi-tiered cake display system is assembled.

5. The multi-tiered cake display system of claim **1** further comprising:

a washer that is slidably inserted onto the main support and when the multi-tiered cake display system is assembled the washer is between the top end of the first bushing and the second cake board.

6. The multi-tiered cake display system of claim **5** wherein the washer is a stainless steel washer.

7. The multi-tiered cake display system of claim **1** further wherein when the multi-tiered cake display system is assembled, the bottom end of the main support is at least partially inserted into the first cake board.

8. The multi-tiered cake display system of claim **1** wherein when the multi-tiered cake display system is assembled, the bottom end of the main support is inserted into the hole on the first cake board.

9. The multi-tiered cake display system of claim **1** wherein when the multi-tiered cake display system is assembled the bottom end of the first bushing is adjacent the upper surface of the first cake board and the upper end of the first bushing is adjacent the lower surface of the second cake board.

10. The multi-tiered cake display system of claim **1** wherein the main support and the first bushing are generally cylindrical in shape.

11. The multi-tiered cake display system of claim **1** wherein an outside diameter of the first bushing is between 1 and 2.5 inches.

12. The multi-tiered cake display system of claim **1** wherein the main support and the first bushing are formed with food grade polyvinyl chloride (PVC).

13. The multi-tiered cake display system of claim **1** further comprising:

a hole in the second cake board.

14. The multi-tiered cake display system of claim **13**, wherein the hole in the second cake board is round.

15. A cake display comprising:

an elongated main support with a bottom end and a top end, wherein the main support is formed out of a single piece of material;

a first bushing for allowing a first tier of a multi-tiered cake to be assembled around the first bushing, wherein the first bushing has a top end and a bottom end;

a first cake board with an upper surface and a lower surface, wherein the first cake board is configured to support the first tier of cake on the upper surface of the first cake board, wherein the upper surface of the first cake board has a width and an area;

a second bushing for allowing a second tier of the multi-tiered cake to be assembled around the second bushing, wherein the second bushing has a top end and a bottom end;

a second cake board with an upper surface and a lower surface and a hole, wherein the second cake board is configured to support the second tier of cake on the upper surface of the second cake board, wherein the upper surface of the second cake board has a width and an area that is smaller than the width and the surface of the first cake board;

a third bushing for allowing a third tier of the multi-tiered cake to be assembled around the third bushing, wherein the third bushing has a top end and a bottom end;

a third cake board with an upper surface, a lower surface and a hole, wherein the third cake board is configured to support the third tier of cake on the upper surface of the third cake board, wherein the upper surface of the third cake board has a width and an area that is smaller than the width and the surface of the second cake board;

wherein when the multi-tiered cake display system is assembled: the bottom end of the main support is adjacent the first cake board, the first bushing is slidably inserted onto the main support with the bottom end of the first bushing adjacent the first cake board, the second cake board is slidably inserted onto the main support through the hole of the second cake board with the top end of the first bushing adjacent the second cake board, the second bushing is slidably inserted onto the main support with the bottom end of the second bushing adjacent the second cake board, the third cake board is slidably inserted onto the main support through the hole of the third cake board with the top end of the second bushing adjacent the third cake board, the third bushing is slidably inserted onto the main support with the bottom end of the third bushing adjacent the third cake board and the main support is at least partially inserted into the third cake board; and wherein the first bushing, the second bushing the third bushing the second cake board and the third cake board are free to independently rotate about the main support.

16. The cake display of claim **15** further comprising:

a first washer that is slidably inserted onto the main support, and when the multi-tiered cake display is

assembled the first washer is resting on the first bushing with the second cake board resting on top the first washer; and

a second washer that is slidably inserted onto the main support, and when the multi-tiered cake display is assembled the second washer is resting on the second bushing with the third cake board resting on top the second washer.

17. The multi-tiered cake display system of claim **15** wherein the first bushing, the second bushing, the third bushing and the main support are cylindrical in shape, wherein the second cake board and the third cake board are rotatable when the cake display is assembled and where the second cake board and the third cake board are rotatable without loosening the cake display when the cake display is assembled.

18. A method of supporting a multi-layered cake comprising:

preparing a first tier of cake on a first cake board with a hollow first bushing passing through the first tier of cake, wherein the hollow first bushing is not physically attached to the first cake board;

preparing a second tier of cake on a second cake board;

inserting an elongated main support with a bottom end and a top end onto the first cake board with the bottom end of the main support adjacent the first cake board, wherein the main support is formed out a single piece of material; and

sliding a second portion of cake and the second cake board as one unit onto the main support so that the second cake board is resting above the first bushing, wherein when assembled the first cake board, first bushing and second cake board are independently rotatable about the main shaft.

19. The method of supporting a multi-layered cake of claim **18**, wherein the preparation of the second portion of cake further comprises:

preparing the second tier of cake with a hollow second bushing that at least partially passes through a portion of the second tier of cake, wherein sliding the second portion of cake and second cake board further comprises:

sliding the second portion of cake, the second cake board and the second bushing as one unit onto the main support.

20. The method of supporting a multi-layered cake of claim **18**, further comprising:

placing a washer adjacent the first bushing and the second cake board.

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