



Hello and welcome to Keyk.de!

Today I am making three new cake stands with some candle holders that I am no longer using and a few items I keep around the house, like E6000 glue.

Three Cake Stand Designs

I wanted to create three cake stands that are distinctively different from one another:

- * glass design with a soft blue touch. This one is ideal for mermaid cakes, that are currently trending;
- * dark and wood design with gold highlights. This cake stand is best suited for dark (chocolate) cakes;
- * geometric cake stand. I am most excited about this one. This one will be used for cakes with a geometric or plain pattern. A Gatsby inspired, 1920s cake would look wonderful on this stand.

Products I use to create the cake stands

- [E6000 Glue*](#)
- [Geometric candle holder*](#)
- [IKEA dessert plate](#)
- [IKEA geometric plate](#)
- [Wood plate*](#)
- [Leaf gold and glue*](#)

*** The links marked with an asterisk (*) are so-called affiliate links. If you click on such an affiliate link and buy through this link, I get from the relevant online store or provider a commission. For you, the price does not change.**

Working with E6000

- wipe all surfaces with alcohol and allow to dry before applying
- requires 24 - 72 hours to set fully

Working with leaf gold and glue

- apply the glue with a brush and let stand for about 20 minutes (for wood surfaces, few minutes will do)
- place gold leaf and let it dry for 1 - 2 hours. Then brush off excess pieces with a soft brush.