DIY CANDY CAKE

SUPPLIES NEEDED

2 square boxes, hat boxes or cookie tins, one smaller than the other.	a chunk of floral foam & large serrated knife
Lots-o-candy, including lollipops for the cake topper.	utility knife
A base for the cake (eg: a plastic charger, thick cardboard)	a ginormous screw & drill
wrapping paper	Washi tape or ribbon
tape, double-sided tape, self-adhesive dots or a cool glue gun	
scissors	

LET'S MAKE IT!

Drill the screw through the cake base from the bottom, up.

With serrated knife, cut a piece of floral foam to the width of the largest box.

Press floral foam onto the cake base.

Tape the top box closed on all sides. Leave one side of the bottom box open.

Cover the boxes with a decorative paper that you don't mind seeing in the event part of the box is exposed.   I chose a gold Christmas paper.

After boxes are wrapped, place the bottom box on top of the floral foam. This holds the cake firmly in place.

Place some double-stick tape or sticky dots on bottom of top box and press the small box firmly onto the bottom box.

Here's the fun part! Decide which candy you want to start with and line it up to be sure it fits the area you'd like to cover. Add double-stick tape or dots to the back of the candy wrapper and press into place. MORE is better- err on the side of too much tape.   I worked one layer at a time, all the way around the box before moving up to the next level.

When the sides are finished, either run some Washi tape or ribbon around the cake. The tape/ribbon helps to hold the candy in place and adds a fun color contrast.   I originally planned to use the Washi tape, but decided I preferred the ribbon ultimately. Washi tape is easily removed- no harm, no foul.

Before adding candy to the top of the cake, poke a small hole in the top of the box for the lollipops. Insert lollipops & wrap lollipop sticks with washi tape or ribbon.

Finish adding chocolate and finish top of cake. I made simple ribbon bows for the front.