

Camp Makamini S'mores in 1" scale©

By Carolyn Eiche, Carolyn's Creations



Polymer Oven Bake Clay: Any brand will work but I used FIMO. White Professional or Soft, Chocolate Professional, Champagne Professional and Caramel Soft

Tools: Oven to bake your clay. A toaster oven is best but a regular home oven will work. An oven thermometer to check your temperature. A ceramic tile to bake on. Clay roller or 1/32" & 1/16" thick strip wood and something to use as a rolling pin to flatten the clay. A double ball stylus about 1/32"-1/16". Toothpicks, paint brush, sewing pin, x-acto knife, small piece of craft Styrofoam. A golden brown and burnt sienna paint. Glossy brown dimensional fabric paint, I used Tulip brand Slick brown, or you can use a glossy acrylic paint in a brown chocolate color.

Graham Crackers: For the graham crackers I mixed about 4 parts champagne FIMO to 1 part caramel soft FIMO. My graham cracker sample was the kind with cinnamon on it so it was a little darker in color. You can adjust the amounts of clay to suit your own preferences if you like. A little less caramel to make it lighter, more caramel to darken the mix.

- 1) Roll the clay after it's completely mixed through a clay roller/pasta machine or use a ceramic tile and two pieces of strip wood and something as a rolling pin to roll the clay out to an even thickness. I sometimes use my knife handle, without a blade in it, to roll out the clay. Flatten it until it's about 1/32" in thickness. Lay on the ceramic tile and press down lightly to adhere the clay to the tile.
- 2) Cut squares a little less than 1/4" on each side. You need two squares per s'more. Peel up any excess clay and put aside.
- 3) Gently texture the clay with the Styrofoam. Now use the back edge of your x-acto knife blade, not the sharp part of the blade, to gently score a line down the middle of each square. Take the pin and poke 8 holes in each section of the cracker. (See photo below) You just have to do the tops of the cracker since the other side won't be seen. Bake the clay in your oven according to the package directions. Every brand is a little different but it's generally about 225-250 degrees Fahrenheit.



Use an oven thermometer to check on the temp of your oven. I bake my clay for about 15-20 minutes. Pull out of the oven and let it cool.

- 4) When everything has cooled off dry brush a little golden brown and then a touch of burnt sienna over the tops of the crackers to darken them a bit.

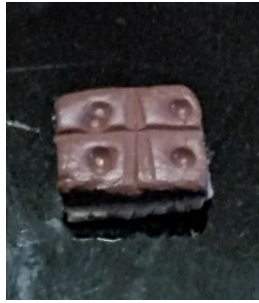


Chocolate Bar: For the chocolate bars I used the chocolate colored FIMO straight from the package.

- 1) Soften a bit of clay and roll out with clay roller or strip wood to about 1/16" thick. Cut squares about 3/16"-1/4". Don't make them bigger than your graham cracker squares.
- 2) Divide each square into four equal parts. Don't cut them apart just mark each square into four parts. (See photo) You can use the smallest end of a double ball stylus or the back edge of your knife to do this. Then in the middle of each little square I made a little dimple with the stylus. Now, you're not really going to see this when the s'more is all put together so you can skip that last step if you want but it does make it a little more realistic, and you'll want to do it if you want to have a scene where the s'mores are in the process of being made.



- 3) Now take one of your baked crackers and flip it over so the non-painted side is facing up. Place an unbaked chocolate section carefully on top of the cracker.



Marshmallows:

- 1) The marshmallows are little balls of white clay about 1/8" diameter that I just squished a tiny bit flat and placed on top of the cracker/chocolate bar from step 3 above. Take your top cracker and place on top of this and press them together slightly so that the white marshmallow squishes out a bit and the chocolate bar flattens or squishes a bit. Don't press too hard or you'll break your graham cracker in half. Ask me how I know this. 😊



- 2) Bake the whole s'more in the oven a second time to adhere it all together. When it's cool, I used a little brown glossy fabric paint around the edges of the chocolate bar and on the graham cracker to make the chocolate look like it is melting. You may want to use a little golden brown or burnt sienna paint, dry brushed on, to toast the edges of the marshmallow. I didn't really do this with mine as I thought it blended a little too much in with the graham cracker and you lost the details, but experiment if you like to see how it comes out.
- 3) For marshmallows on a stick take a bit of paper or cloth covered wire that you've painted brown and stick it into a 3/16" ball of white clay that you've flattened just slightly to make a marshmallow shape. Bake for just a few minutes and when cool drybrush the marshmallow with a little golden brown/burnt sienna paint to make it look as if it was heated over the campfire. You could even use a little black paint if you like your marshmallows burnt.



Enjoy your S'mores and don't forget to invite me to your barbecue or campfire

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