

**Happy 1st Birthday Create! ©
A Carolyn's Creations Workshop**

Tools & Materials for both cake styles and all 3 scales:

Fimo oven bake clay in the following colors: White, Yellow and Chocolate.
A pasta or clay roller OR two pieces of 1/8" thick strip wood and something to use as a rolling pin, two pieces strip wood 1/16" thick, and 1/32" thick.
Kemper clay cutters- 3/4" round for 1" scale, 3/8" round for 1/2" scale, 3/16" round for 1/4" scale. You can also use a round circle cutting template from the office supply store. Ceramic tile to bake the cake on.
Single edge razor blade, multi-colored craft sand, yellow craft sand, GE brand or DAP brand tub and tile caulk, toothpicks or small palette knife, wax paper, a dark pink or red acrylic paint, piece of dowel or golf tee and something to stick it into like a piece of craft Styrofoam, tacky glue, cake stands, plates, doilies or cake boxes to display your cakes. Toaster oven to bake your clay.



Chocolate cake with fondant style icing: 1" scale

- 1) Mix a little yellow into white Fimo for a cake batter color. You may want to add a bit of yellow craft sand for texture to your clay. Press the clay into a small pile of sand and mix it well. Do this about 2-3 more times. Don't add too much sand because it causes the clay to become like concrete after it's baked and you won't be able to cut slices from the cake.
- 2) Roll through the widest setting on the clay roller, about 1/8" thick. If you don't have a clay roller you may use 2 pieces of 1/8" thick strip wood and something you can use as a rolling pin. Place the clay between the wood strips and roll out until it's the height of the wood. This ensures your clay is an even thickness.

Lay on tile and cut two circles with the $\frac{3}{4}$ " cutter. Bake according to the directions on your package of clay. I bake my Fimo for about 15-20 minutes in an old toaster oven.

3) Soften the chocolate-colored clay and roll through cutter about $\frac{1}{16}$ " thick or use strip wood as you did above, and cut a circle. Make a sandwich of yellow/brown/yellow clay and set aside. Roll the rest of the brown clay through the clay roller until it's about $\frac{1}{32}$ " thick and drape over top and sides of cake. Smooth down and around sides so there are no joints or cracks. Trim around bottom of cake.

4) Roll two very thin snakes of white clay about $\frac{1}{16}$ " in diameter and twist together. Press around bottom edge of cake and along top edge for decoration. Put a small glob of clay in the center of cake and press on with a toothpick. Gently shape. Bake the cake again and while still warm cut a slice if desired.

5) Glue the slice to a plate and the cake to the cake stand.



Funfetti Cake: 1" scale

You can use this method to make and any kind of cake you'd like. Included at the end of these directions are photos of several different styles of frosted cakes. Just change the color of paint you will be adding to the caulking.

- 1) Mix a small bit of yellow into white Fimo. When you have a good cake batter color press Fimo into a pile of multi-colored sand. Mix in well and repeat.
- 2) Roll through the pasta machine on the widest setting about $\frac{1}{8}$ " thick or use your strip wood pieces as described above in the Chocolate cake directions step #2. Place on your ceramic tile and cut out two $\frac{3}{4}$ " circles. Bake according to the directions on your clay package for about 20 minutes.
- 3) When cool pop off tile. Stick one layer onto the piece of dowel and then stick the dowel into a piece of Styrofoam. You can use something like FunTak or museum wax or a tiny dab of tacky glue to adhere the cake layer to the dowel or

golf tee.

- 4) Mix 1-2 drops of bright pink paint into a good-sized squirt of white tub caulk. Mix well with a palette knife or toothpick. Using a toothpick and the caulking, frost the top of the cake layer stuck to the dowel. Add the second layer on top, then frost sides and top of cake. It's actually better to wait until the middle layer of frosting is set before frosting the top and sides, but sometimes it's hard to exactly match the color if you mix up another batch of frosting.
- 5) While caulking is still wet sprinkle the top of cake with multi-colored sand. Wait 24-48 hrs. so that caulking can completely set.
- 6) Pop off dowel and then cut slices with a single-edged razor blade.
- 7) Glue slice to plate, doily to cake stand, and cake to doily.

For ½" & ¼" scale cakes use the basic instructions for the 1" scale cake styles as above and make the following changes:

½" scale

Make your layers for a 2-layer cake about 1/16" thick using either a clay roller/pasta machine or two pieces of stripwood that thickness and something to roll the clay out with. Use a 3/8" diameter circle cutter or template. After cutting out your layers bake them.

If making the fondant cake cut a thin layer of the chocolate cake with your cutter and continue on with 1" scale directions. Roll the white snakes for the frosting until it's super thin and then twist together for decorative frosting. Finish as for 1" scale cake.

If making the frosted layer cake cut out (2) 3/8" diameter layers 1/16" thick and bake. Stick onto a golf tee or dowel and frost like the 1" scale cake above.

¼" scale

I usually don't make multiple layers in ¼" scale because this size cake is very hard to slice without it breaking apart. I usually roll out the clay about 1/8" thick and cut with a 3/16" round cutter or circle template. Bake as above and then frost/decorate.

For the fondant cake I just cut out my cake from whatever color I want my frosting. Chocolate cake, brown clay. White frosting, white clay. Pink frosting, pink clay, etc. You get the idea. After baking the cake, I give it a thin coat of satin or gloss varnish and when dry I use the frosting sold by Ruth Stewart on her

website, Stewart Dollhouse Creations, to do the decorating. You can also try Golden Molding Paste bought in an art supply store and color it with dots of acrylic paint, mixing well; and decorate with that.

I've tried frosting the whole cake with the caulking method and it does work but you have to use a very little bit or it looks thick and bulky in this scale.

I've also frosted with acrylic paint in different colors. An acrylic glossy brown paint looks pretty good and doesn't make the cake look out of scale. You can also use white or any other color you wish. If you really, really want a cut cake in ¼ scale than gently cut a tiny slice out of your cake and draw a horizontal line about halfway down the inside of the cake on both sides of the cut to represent the frosting between layers. This works best with the acrylic paint frosting.

You can decorate with teeny red no hole beads for cherries on top of the cake or whatever else your imagination can come up with.

Have fun with these directions and play around with the colors for your cake layers and frostings. These are just basic instructions to get you started. At the end there are photos of other styles of frosted cakes I've made to give you some ideas. Check online for photos of cakes, both fondant style and frosted and also check cookbooks, etc. for more ideas.

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