

Carrot Cake in 3 scales

By Carolyn Eiche, Carolyn's Creations

MATERIALS

- Orange Fimo
- Caramel Fimo
- Transparent Fimo.
- GE Silicone II brand tub and tile caulk or similar
- White paint, yellow paint, orange paint, bright green paint
- Several small pieces of aluminum foil (about 3" x 3")
- Toothpicks
- small palette knife (optional)
- (2) small plastic bags (about 2" x 2")
- Tacky glue
- straight pin
- ceramic tile OR heavy duty aluminum foil to bake on
- Golf tee OR piece of dowel with FunTak or similar to use as a handle with frosting cake
- piece of styrofoam to stick tee into
- 3/4" Circle Kemper Cutter,
- 3/8" Circle cutter or tubing OR 1/4" circle cutter (a plastic drinking straw is about 1/4")
- 3/16" Circle Kemper Cutter.
- Various cake stands, plates, doilies, etc. to display your cakes

TOOLS

- Pasta Machine OR something to use as a rolling pin and two pieces each size stripwood 1/8" and 1/16" thick.
- Scissors
- a new single-edged razor blade
- small paintbrush

Since Easter is coming I decided to do a carrot cake, and since this is a smaller scales issue I have directions for making it in all three scales, 1", 1/2" & 1/4".

For any of the three scales mix together, 4 parts caramel, 1 part orange and 1 part transparent Fimo. This is your basic cake color. The 1" and 1/2" cakes are sliced so that you may see the layers inside. This is not necessary however, and you may want to leave your cake whole. The 1/4" cake was not sliced because it is so small, but could be sliced if you desired.



One Inch Scale Carrot Cake



1. After thoroughly mixing Fimo roll it through a pasta machine on the widest setting, OR between two pieces of stripwood 1/8" thick with a rolling pin.
2. Lay on tile or heavy foil and gently press down. Cut out two circles with the 3/4" circle cutter.
3. Bake for 20 minutes at 250-265 degrees F. When done, let cool and pop off tile or foil.
4. Stick one layer of the cake onto a golf tee or piece of dowel with FunTak or something similar. Press down firmly, but be careful not to crack layer.
5. Frosting- Squeeze about a half dollar sized amount of caulk onto a piece of tinfoil. Mix in small touches of the yellow paint using a palette knife or toothpick. You want a cream cheese frosting, so it should be just off-white, not too yellow.
6. Using a clean toothpick frost the top of the layer stuck to the golf tee. The tee is your handle so you can frost more easily. Be generous with the caulk, don't just put a little on. Frost out to the edges and then place other layer on top, squeezing gently together to adhere. Make sure the layers are as level as possible.
7. Carefully frost sides and top of cake. Work quickly because the caulking will begin to set up. Don't be overly fussy. Frost like a real cake, And as Eve Karoblis-Mabe always says "Just do it".
8. Stick the golf tee into a piece of styrofoam and let cake set for several hours before decorating.
9. Use a clean piece of tinfoil and squirt out two more smaller dabs of caulk. To one add a little orange paint. To the other add a little bright green. Mix each color well.

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1", 1/2" AND 1/4" SCALE

10. Scrape a bit of each mix into separate plastic bags. Carefully cut any extra plastic that is hanging **BELOW** the seam. If you cut the seam open you will have a mess. Clip a small hole in the corner of the bag and squish the caulk into that corner.
11. Twist the top of the bag and use it like a pastry decorating bag to make carrots and then the greens on top of the cake.



Carrots

Make 8 orange teardrop shapes, evenly placed around the cake, points going towards the middle. Use the bag of green frosting to make squiggles at the tops of the carrots for the stems.

12. Wait at least 24-48 hours before slicing cake. The caulking in between the layers needs to set, and it will slice better. Use a fresh single-edged razor and a tile or other hard surface to slice cake. Glue slice to plate, and cake to platter, doily, cake stand or whatever you're using.

Half Inch Scale Cake



1. Use carrot cake mixture as above. Roll through pasta machine on the third setting about 1/16" thick or use the 1/16" stripwood and rolling

pin. Place on tile or foil and cut two circles with the 3/8" or 1/4" circle cutter.

Note: If you don't wish to cut cake roll through pasta machine on 1/8" setting and cut one layer.

2. Bake as above and follow #3-8 above.
3. For carrot decoration you may use the orange and green paint straight from the bottle. Adding caulk makes it too thick. Use a toothpick or pin to draw teardrop carrots and add green tops.



4. Let dry and slice as above for one inch cake. Glue onto plate, doily, or platter. Mine were from Linden Swiss.

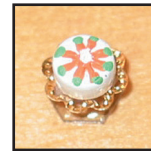
Quarter Inch Scale Cake



1. Use carrot cake mix as above and roll through pasta machine or between the 1/16" thick stripwood. Place on tile or foil and one circle with the 3/16" circle cutter. You may also use a 1/4" cutter (drinking straw), the cake will be a little larger but still in scale.
2. Bake as above.
3. Since this cake is so tiny I used a toothpick, cut in half for a handle. Place a dab of tacky on the cut part of toothpick and glue cake to it. Let dry. Yes, it will pop right off later, don't worry.
4. Using the caulk for a quarter scale cake is way too thick and out of

scale. I mixed a little white and yellow paint together for the frosting. Let it thicken slightly before using.

5. Dab the paint onto the cake rather than brushing it on, with a small paintbrush. Stick into a piece of foam to dry.
6. When dry use a straight pin and the orange paint to draw carrots on cake. Add little dabs of green for carrot tops. Let dry and pop off toothpick.



Note: If you want to slice cake, be very careful. You can make it look like it has two layers by drawing a thin line in the middle with paint frosting mix.

7. Be creative and make a plate stand from some jewelry findings or glue cake onto a small piece of paper for a doily.

If you have any questions or comments on this Workproject please contact:

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