

1/4" scale Chocolate Cake

By Jane Hettich

MATERIALS AND SUPPLIES

- Dark Brown sheet of Fun Foam
- Light brown card stock
- Tiny red hole-less beads
- White gloss enamel paint (model car paint)
- Tacky glue
- 1/4" circle hole punch
- Fine Paintbrush
- Toothpicks
- Chocolate (optional, for those with a sweet tooth)

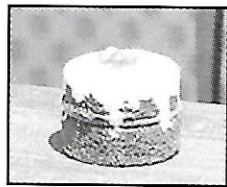
1. Using the hole punch, punch out two circles from the sheet of dark brown fun foam. Punch a single circle from the lighter brown card stock for your cake filling.

2. Use a dot of glue applied with the tip of a toothpick to sandwich the card stock between the foam circles to form your basic cake.

3. Now to decorate your cake! Take another toothpick and gently insert it into the base of your cake. This makes icing easier. The toothpick also makes it easier to spin the cake as you work.

4. Use the white gloss enamel paint and your fine tip paint brush. Gently paint the top of your cake white to simulate icing. Then around the sides add drips of paint icing varying the lengths. Allow paint to totally dry.

5. Finally, apply a pin-head sized drop of glue on the top of your cake. Dip the glue side of the cake into your hole-less beads so that several will adhere. Arrange the beads with the tip of a toothpick and allow beads to dry.



Now eat your chocolate, because you know you want some!

For questions about this workproject please contact: Jane Hettich, 2570 Discovery Rd., Carlsbad, CA 92009
jdlambert63@hotmail.com