

## 1" scale Hanukkah Cookies Tutorial© By Carolyn Eiche/Carolyn's Creations



Materials: Fimo Polymer Clay in the following colors (White, Translucent Effects Fimo, Golden Yellow and Caramel Soft Fimo) Acrylic paint in white and shades of blue and silver for the frosted cookies OR Golden Brown and a Burnt Sienna for regular golden brown baked cookies.

You can also use Scribbles or another brand of fabric paint in a glossy white, blue and blue glitter colors. You can also use iridescent white or silver glitter or crystal white glitter.

Plates, platters, cookie sheet to display your cookies

Tools: Clay roller/pasta machine OR (2) strip wood pieces about 1/16" thick and something to use a rolling pin, toaster or regular oven to bake clay, X-acto knife to cut out cookie shapes, ceramic tile, paint brush, tacky glue.

For both types of cookies, we're using the same base butter cookie recipe.

So, mix up 8 parts translucent, 8 parts white, 1 part golden yellow and ½ part Soft caramel Fimo. Your part sizes can be as large or small as you like as long as they are all equal.

My parts are usually ¼" cubes of clay. So you want to mix 8 cubes of white with 8 cubes of translucent, 1 cube of golden yellow and a ½ cube of caramel.

Mix them together well so they are a uniform color and there are no streaks or spots.

Then using a clay roller, pasta machine or 2 pieces of stripwood and something to use as a rolling pin, roll out your clay until it's about 1/16" thick or a little thinner. Place it on a ceramic tile and pat it down so it will stick to the tile.

The patterns: Included at the end of the directions are patterns for your cookies. You may want to make several copies of the patterns in case of accidents. You can either cut out the shape of the Dreidel or Star of David and use the piece you cut out OR you can rough cut around the shape leaving extra border and using an x-acto knife cut out the shape and use the inside of the pattern as a stencil and cut out your shapes.

Lay your pattern onto your rolled out cookie dough and use your x-acto knife to carefully cut out the shape. Lift your pattern gently and place it in another area of the clay and cut another cookie. Do this as many times as you'd like or until you run out of space on your clay. Gently peel the excess clay off the tile, hopefully leaving your cookies on the tile. Roll up your excess clay and use it for more cookies.

Now, bake your ceramic tile in an oven or toaster oven to harden your clay. Read the package directions for exact temperatures, but usually about 250°F for 15-20 minutes. When done, remove from oven carefully and let cool.

Now comes the fun part. Let's decorate!

You may use paint to frost your cookies or you can just "brown" them. DON'T pop them off the tile. Leave them on the tile as it is easier to decorate them.

To "brown" your cookies use a golden-brown acrylic paint. I used Ceramcoat brand acrylic paint. You can use a light wash of paint over the tops or you can dry brush it on. Either way works. When that's dry use some burnt sienna paint to dry brush a little over the top and especially the edges to give them a little more color.

To frost your cookies, you can use acrylic paint in several shades of blue, white or silver. I like to use Scribbles brand 3D fabric paint. I used a glossy white and a blue mixed with a little white to lighten the color and also a glitter blue for the edges on the stars. They also have a glitter silver and crystal white along with iridescent colors so have fun. Squirt a little paint out and use a small paint brush to frost the top of each cookie. Let that dry before adding edging or other decorations. You can use a toothpick to get a thin line around the edges of the cookie if your painting skills are not that great.

Let everything dry well and pop your cookies off the tile and glue them onto a cookie sheet, a plate or make a nice arrangement on a miniature platter to serve your guests for your Hanukkah celebrations.

Enjoy!

For questions about this tutorial contact Carolyn at: [carolynscreations91@verizon.net](mailto:carolynscreations91@verizon.net)

Patterns for Hanukkah Cookies

