

Family Art from Home

Miniature Clay Cake Creations

by Ophelia Cornet

Bring your nimble fingers to the exciting art of designing 3D miniature cakes using clay from your local craft store.

Materials Needed

- A few colors of Sculpey clay (including white) are easiest to work with when making detailed decorations but another polymer clay or playdough can work as well. All these are found at any local arts and crafts stores.
- A small rolling pin or a wooden dowel
- Scissors
- A bottle cap for tracing
- Toothpick or skewer for creating details
- Optional: Paint and brushes



IMAGE 1

Introduction

Before you begin, it's always fun to look through images of layered cakes to inspire your most creative self! Remember to warm the Sculpey clay in your hands until it is nice and soft before manipulating it into shapes.

How to Do It

Assemble Layers

Roll out your chosen color of clay for the inside of the cake. This will be visible once you cut out a slice. Roll the clay until it is $\frac{1}{4}$ inch to 1 inch thick. A bottle cap can be used to mark the shape of your cake which you can cut out using a toothpick.

Make a minimum of three cake layers which are the same in size and thickness. More cake layers are also possible and will simply make your cake taller. Now you will repeat this same process with more thinly rolled out clay to create the filling between the cake layers.

You can repeat colors or make them all different. Stack them up evenly to create the height of your cake! See Images 1 and 2.



IMAGE 2



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IMAGE 3

Wrap the Cake in a Layer of Clay Frosting

Roll out a long strip of very thin clay which should be long enough to wrap around your cake. Once you have done this, trim the excess with scissors. You will again roll out the clay into a thin layer to cover the top of your miniature cake. Use your bottle cap to ensure the perfect size. See Images 2 and 3.

Decorating the Cake!

What's a fanciful cake without whipped cream?

Roll out 2 or 3 very thin coils of clay (white for a classic look) and gently twist them in one direction until you have the look of whipped cream. Place coils along the edge of the top of your cake and anywhere else you like. See Image 4. This decoration can be done in different thicknesses and colors as well. Add roses and anything else you like to embellish!

Roses can be easily made by coiling the clay, rolling it flat and then wrapping it around itself. You can also add details in paint if desired.

Dessert Time!

Slice yourself a piece of cake using a sharp knife and admire the inside layers. You can poke small messy holes into them to create a realistic cake texture!

Bake at 275 degrees for 15 minutes if you are using Sculpey, otherwise follow baking directions on packaging. This will harden the clay and preserve it for future admiration!



IMAGE 4