

Step By Step Guide To Making MyTinyWorld's Air Dried Clay Cakes



The secret to creating a good cake like those in the MyTinyWorld range is preparation. Make the cake toppers, sprinkles, chocolate flakes etc. a day or so before you make your cakes.

It is actually worth spending a day just making all the toppers. It is surprising just how many you can get through making a handful of cakes, so having a ready supply of pre-made and already dried cake toppers speeds things up.

It also allows you to experiment with different toppers on different colour cakes and just adds to the overall enjoyment!

We hope you have as much fun making the cakes as we do!

The MyTinyWorld Team.



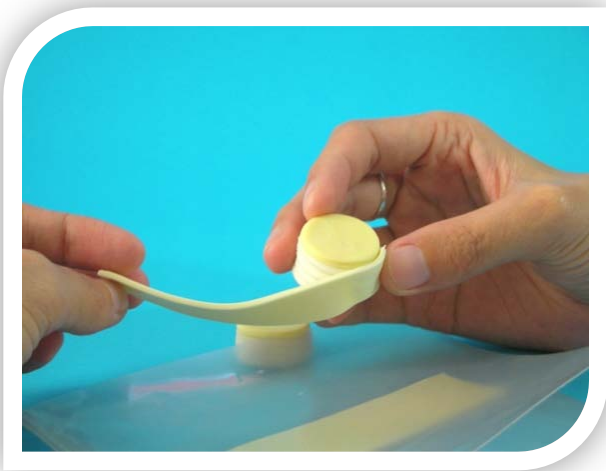
Step 1

Mix required colours into white air dried clay to produce enough clay to make the desired number of cakes and cake toppers.



Step 2

Use a round cutter of the desired width to cut a series of discs from white air dried clay



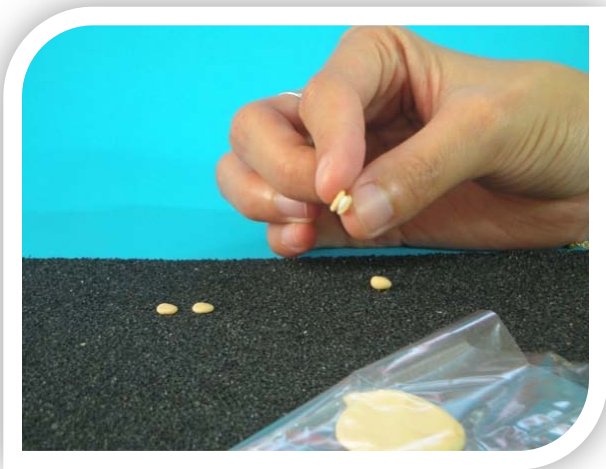
Step 3

Stack the discs to create the cake body. Add a coloured clay disc to the top and bottom and a coloured strip around the side.



Step 4

Slice some pre-dried coloured clay into tiny pieces. Coat the outside of the cake in PVA glue and roll the cake edge in the sprinkles.



Step 5

Use some of your biscuit colour clay with some white clay and make some cookies.



Step 6

Roll of some of red clay into balls. Gently roll the balls on rough sandpaper and shape into strawberries



Step 7

Precut some assorted brown colour clays into tiny pieces – these will be nuts. Roll out brown balls and then coat in the nut pieces.



Step 8

Dab PVA glue around the top to fill any gaps missed by the sprinkles from **step 4**. Add sprinkles to glue to give a good finish.



Step 9

Mix white air dried clay with PVA glue to make semi liquid. Bring together all the pieces you have made and your tools for the next steps.



Step 10

Add liquid clay into icing nozzle. Use a small rod to push the clay through the nozzle whilst creating cream swirls on the cake top.



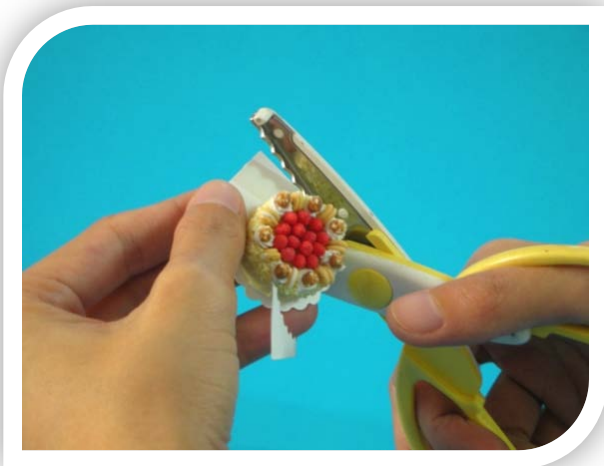
Step 11

Push nut balls made in **step 7** into the cream swirls. Cut the cookies made in **step 5** in half. Dab PVA glue on cut half and push between cream swirls. Dab strawberries made in **step 6** in PVA and place in the centre of the cake.



Step 12

Leave the cake toppers to dry for 10 minutes and then carefully turn the cake over. Apply PVA to the entire cake bottom and then stick a square cut piece of thick paper to it. This will be the doily.



Step 13

Once dry, use a pair of pinking shears to cut carefully around the base of the cake resulting in a beautiful doily.