

Cakes from boxes

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Maak je eigen decoratieve taarten van ronde dozen van papier-maché. Verf ze met acrylverf en versier ze verder met glazuur, kaarsen en bessen van Foam Clay en Silk Clay. Maak veel verschillende taarten, bijv. gelaagde taarten of cupcakes, perfect voor de kinderspeelkeuken.

Hoe werkt het



Paint the boxes with craft paint. You may paint horizontal or vertical stripes.



Make a tiered cake by attaching a small box on top of a large box.



Push Foam Clay XL on top of the box lids so that it resembles icing. Attach it onto the surface - as longs as it is moist, then it air dries within a couple of hours.



Roll berries from Silk Clay and attach them onto the cake whilst the Silk Clay is still moist. The Silk Clay air dries within a couple of hours.



Make candles for the cake by twisting two Silk Clay sausages together as shown in this photo.



Cut the twisted Silk Clay sausage with scissors to the length you want the candles.







7Push the candles onto the top of the cake before they dry.



Use yellow Silk Clay for the candles' flame, attaching it to the top of each candle.



Make a single layered sponge cake and decorate with Silk Clay icing. Take pieces of Silk Clay and model as shown in the photo.



10Push Silk Clay onto the sides and the top of the cake so that it resembles icing.



Mix Silk Clay for your chosen colours. Make a pale pink colour as shown in the photo by mixing white Silk Clay with pink Silk Clay. Knead the two colours together until the colour is even. Experiment by mixing more different colours and shades.



Roll Silk Clay balls and attach them onto the box lid.



Finish the cake with Foam Clay XL balls in different colours. Attach the balls individually so that they look like sugar pearl ball sprinkles. Attach them by pressing lightly.



Make a cup cake by kneading all the Foam Clay XL colours together. Take a portion from each tub and knead them together in your hands until you have achieved the right consistency and look.



Attach a large blob of the mixed Foam Clay XL onto the top of the box and shape it with your hands.







16 Here is the finished cupcake with a Silk Clay berry on top.



Here is the finished tiered cake, decorated with Silk Clay candles and berries.



Here is the finished sponge cake decorated with Silk Clay icing.

