

# Bundt Cake

By Janet Smith  
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## Materials Needed

- Air dry clay (brown)
- Fabric Paints (White Puffy, White Slick, Brown Slick)
- Flower Bead Cap
- Double Stick Tape
- T-Pin or thicker straight pin
- Razor blade

## Instructions

1. While the photos associated with this project are quarter scale, the same steps and techniques can be used for any scale. The key is to choose the right "pan." Shown here is a quarter scale flower bead cap. It's a little taller than it is flat, which makes a more realistic cake. Start by rolling the air dry clay into a small ball. Optionally, you may want to mix a little brown slick paint into the clay to darken it a little before doing this. Put the ball on a piece of double stick tape to hold it in place.



The Real Thing



The Quarter Scale Version

2.

Push the bead cap on top of the ball to make the bundt cake shape. Remove the bead cap from the clay. If you have problems with the clay sticking in your mold, dust it with a little baking soda first, or spray with a little mold release.



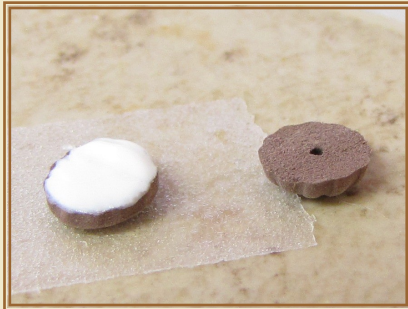
3. With a T-Pin, make an opening in the middle. A thicker pin works better than a narrow one for getting a visible hole. For larger scales, use a toothpick instead of a pin. Let the cake dry thoroughly (overnight is best.)



4. Slice in half. It is easiest to get a good cut if your clay is VERY dry and if your cutting tool is very sharp (like a brand new out of the box razor blade.)



5. Add the white fabric paint to the top of the bottom half as shown. Do a couple of coats letting it dry between coats until you get a good thickness that will show in your final product. The paint will have a tendency to dry with a peak in the center, so even this out by applying more paint around the edges for your second or third coats.



6. When you're happy with the thickness, add a touch more paint or a little glue and then put the top half back on the bundt cake.



7. Drizzle cake with the brown slick fabric paint, "frosting" using a pin or small brush to make drips down the side of the cake. Let dry thoroughly, then plate and serve. You can easily cut a slice or two (using a sharp blade again) for your mini-people to enjoy.



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