



Creating faux sweet treats



What you will need:

Faux frosting or whipping cream

Deco sauce or chocolate paint

Sculpt or Fimo Clay

Clay fruit canes

Knife/Blade

Tweezers /Toothpicks

You will need a few items to create these treats. Ready-made fruit canes can be purchased in small lengths and sliced as required with a fine blade or pre sliced. Faux frosting is easy to work with and will air dry within 2 days. Sculpty and Fimo are clay that is heat set in an oven. Clays come in many colours or can be mixed together. Deco sauce, hot glue or paint can be used to create toppings. Only a few tools are required, a blade, tweezers, toothpicks, you may wish to expand this to include rolling pins and cookie cutters. Small beads can be used to embellish the toppings. Look for small plastic or glass bowls online to fill with our favorite coloured ice cream treat to the still wet frosting.



Banana Cream Pie

◆ Banana cream pie or small tarts are the easiest of many miniatures to make. Simply start with white and caramel Fimo or Sculpy and mix them together to create the perfect shade of pastry pie or use a brown and black to create a rich chocolate.

◆ Create the tart base by making a flat circular disc and using a toothpick press around the edge to form the ripples, as a pie tin would have. Your tart base will need to be heat set in an oven. Refer to the packet, I like to make a few at once and pop them on a baking tray for 5 – 10 minutes on 80 degrees. Allow to cooling time.

◆ Using the faux frosting squeeze onto tart generously, as the creams tend to shrink little, this can take 2 days to dry.

◆ While still wet, slice a fruit cane with a thin blade and using tweezers pop into the still wet faux frosting.

Finish off your pie or tart with 3 pieces of fruit and drizzle some chocolate sauce on top.



Super Sundae

- ◆ A sundae is created in a small plastic or glass bowl. These are available in many sizes so be sure to use the appropriate size for your bear. You want the scale of the treat to suit your bear.
- ◆ First place a little deco chocolate sauce in the bottom of the bowl.
- ◆ Add some faux frosting into the bowl next. Fill this to the top.
- ◆ Make some small ice cream lumps in your favorite colours I like to use strawberry with the vanilla frosting and chocolate sauce. Many colours are available and can be made by mixing them. Remember to oven set this piece before adding to the bowl.
- ◆ Add the colour ice cream lumps to the top where you can see them and add a little more frosting.
- ◆ Slice some fruit cane and using tweezers add a few pieces to the still wet frosting.
- ◆ Top off with some deco sauce in chocolate or strawberry.

