

Cannoli

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Materials Needed

White Air Dry Clay (I used Crayola Model Magic)
Emory Board
Raw Sienna Pastel "Chalk"
Number 5 Wilton Cake Decorating Tip
100 grit sandpaper
Straight Pins (not T-pins 'cause they're too thick)
Tulip White Puffy Paint
Small Amount of a Buttermilk or off-white pastel paint
Studio Gloss Glaze (by Sculpey)
Chocolate or Brown Polymer Clay
Grater
Strainer
White Glue (I use Ultimate)

Instructions

CANNOLI SHELLS

1. Grate some of the Raw Sienna Pastel and Mix with the Air Dry Clay. You don't need to make this as dark as the outside of the Cannoli will be, as you'll add more to the outside later, but you do want it fairly dark.
2. Roll out very thinly.
3. Punch a circle with the Cake Decorating Tip
4. Roughen up the surface by pressing on it with rough grained sandpaper.
5. Roll the Cannoli around a straight pin, trying to overlap the edges just a little. Let dry THOROUGHLY.
6. Grate more of the pastel chalk and roll the Cannoli in the chalk to add more color to the outside.
7. Dry brush with a little of the Glossy Glaze. These are fried so should shine a little, but not too much. Let dry.



Step 1



Steps 2-3



Step 4



Step 5



Steps 6-7

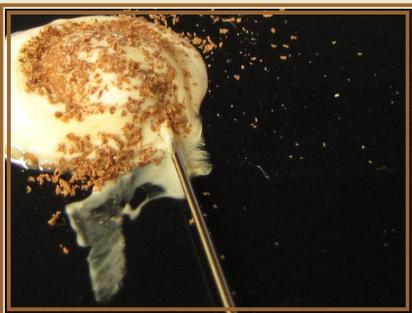
CHOCOLATE CHUNKS

1. To make the chocolate chunks, start by baking your chocolate or brown polymer clay according to the instructions on the package.
2. Once it is baked, grate the clay using a cheese or spice grater.
3. Use a strainer to remove the big chunks. Put the smaller pieces aside.



FILLING

1. Mix a few drops of the off-white paint (I like American Buttermilk) into the Puffy White Paint. You want the filling to be MOSTLY white, but not the bright white of the Puffy White Paint. This is your ricotta cheese filling. Put it in a paint pot or container so it won't dry out until you are ready to use it.
2. Mix the chocolate into the stuffing, add the chunks to the paint now. Then, with a very small brush or a pin, add some of the paint mixture to each end of each Cannoli. If the paint shrinks when drying, add a bit more. You may need to add a little more paint two or three times.



ASSEMBLY

1. Secure your Cannoli to the serving plate. Use a small bit of Ultimate Glue to do this. Then "stuff" the Cannoli using a small brush or pin to fill the ends of the Cannoli with the paint and chocolate mixture. This makes it easier to keep track of these small Cannoli, but it is also easier to end up with excess paint on the plate. It's relatively easy to remove any excess paint, so this is what I opted to do.
2. However, you can also choose to stuff the Cannoli before you put them on the plate.
3. Regardless of the method you choose, if the paint shrinks when drying, add a bit more. You may need to add a little more paint two or three times.
4. As another option, drizzle a little chocolate sauce to the top. I use Tulip Brown Slick Paint for chocolate sauce.



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