

# Blueberry Pancakes in 3 Scales

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## Materials Needed

Clay (colors specified below)

Oven for baking

Razor blade or polyclay knife

TLS (Translucent Liquid Sculpey)

Cocoa Brown Gallery Glass

Small Brush or Pin

Glue

Golden Ochre Pastel chalk

Plates, bowls, silverware as desired

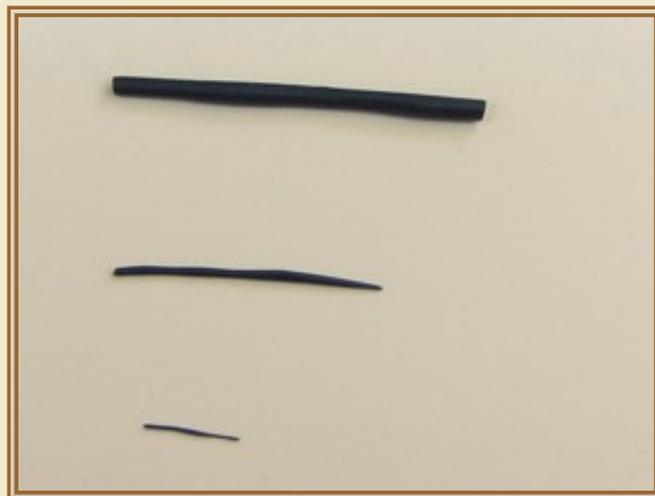
## Instructions

I love summer berries, all kinds of them. Blueberries, strawberries, raspberries. There is so much you can do with them, but one of my favorites from growing up was hot blueberry pancakes. And, of course, even though they were a bit sweet from the berries, we added maple syrup to top them off. Here are the instructions for making blueberry

1. Mix the colors. For the blueberries, I used 1 part Sculpey Black with 2 parts Sculpey Blue. For the batter (this is uncooked batter...you'll add chalk to give it the toasty brown color it gets when you cook it), I used approximately 2 parts Sculpey White, 1 part Sculpey Hazelnut and a little bit of Sculpey Sweet Potato.

2. Make the berries. As with all fruit, you can find blueberries in all sizes, but they tend to be 3/4" diameter or smaller. For 1/12 scale, that means the blueberries are 1/16" or less in diameter. To make them, I rolled out a snake of 1/16" diameter, then sliced off pieces that were 1/16" and less. Then I rolled them into a ball. To add some texture to the top (where the stem would be), I poked them with a piece of very small metal tubing. I then hand to round them again, keeping some of the texture from the rod in place. I baked these at 225 (Fahrenheit) for 10 minutes so they'd be a little bit soft for the next step. However, if you want to use a few of these for garnish on the plate, you should cook those according to the package instructions.

SMALLER SCALES: For 1/24 scale, make a snake 1/32" in diameter or less. For 1/48 scale, make a snake 1/64" or less in diameter. For these sizes, I did not add any texture to the tops for the stem.



3. Roll out a small bit of dough flat onto your work surface. When the berries are done cooking, cut them in half using a razor blade or poly clay knife. Mix a little TLS (Liquid Sculpey) with a drop of blue paint (I used Ceramcoat Liberty Blue) and make a slurry of the cut berries and the liquids.



4. Then spread that mixture out on top of your dough.



5. Fold the clay in on itself and make a tube approximately 1/2" diameter. You do NOT want to mix the clay well. We're trying to get the effect of the blueberries in the dough, where some may break and juice may get into the dough, or some may remain whole and be round blue spots in the pancakes. Slice this to make the pancakes. Reshape them, if necessary, to be round-ish. Then flatten with a piece of sand paper. Brush them with a bit of chalk (I used golden ochre colored chalk)



**SMALLER SCALES:** For the smaller scales, instead of trying to make a snake the diameter of the pancake, I rolled out small balls and flattened them. You want the 1/24 pancakes to be approximately 1/4" diameter after flattening and you want the 1/48 pancakes to be approximately 1/8" diameter after flattening.



6. At this point, you can cook the pancakes and then stack them and add butter, or you can combine these steps. I tried both methods and the results were the same for me, but trying to stack the small scale pancakes when they're not cooked might be frustrating for some. If you want to cook the pancakes first, do so now, following the directions for your clay.

Whether you pre-cook the pancakes or not the process for stacking the is the same. I stacked three, so choose two of your lesser quality pancakes to be on the bottom of the stack and a really nice pancake to be on top (one with some whole blueberries showing.) Use TLS for this step. Place a pancake on your cooking surface. Add a drop of TLS to the top. Add the second pancake. Add a drop of TLS to the top of it, then add the third pancake. Add a small drop of TLS to this, then cut a small piece of Sculpey Sunshine for the pat of butter on top. Place it on the TLS on the top pancake and then add a VERY SMALL Drop to the top of it. Now bake the stack according to the instructions on the TLS. (If your pancakes were unbaked, they'll bake at this point.) (The photo shows them stacked, but with the syrup. DO NOT add the syrup 'till after you bake the pancakes!)

7. Let the pancakes cook, then glue them to the plate. For the syrup, I used Gallery Glass Cocoa Brown. If you want lighter-colored syrup, add a little Yellow Gallery Glass to the Cocoa Brown. If you want blueberry syrup, add a little Amethyst Gallery Glass to the Cocoa Brown. Using a brush, lightly brush on a little syrup. I start at the bottom of the stack, so if there is a pool of syrup it will be there. Pull the brush up the side of the stack and to the middle of the top pancake. Feel free to brush some on top of the butter. Repeat this several times so that you have syrup running down on several sides of the pancake stack.

SMALLER SCALES: Use a VERY small brush for the 1/24 pancakes. For the 1/48 scale, I use either a single bristle brush or a small pin for painting.

8. Now your pancakes are done! I garnished mine with an orange slice and a few blueberries on the side. I also added some of the unbaked (no chalk added) dough to a bowl with a spoon so my miniature residents are ready to make a second serving of pancakes!



1/12 or One Inch scale



1/24 or Half scale



1/48 or Quarter scale



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