

Christmas Tree Cookies in 3 Scales

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Materials Needed

Vanilla Crème Sculpey
FIMO Caramel
Sculpey Leaf Green clays.
Baking surface (like a small tile)

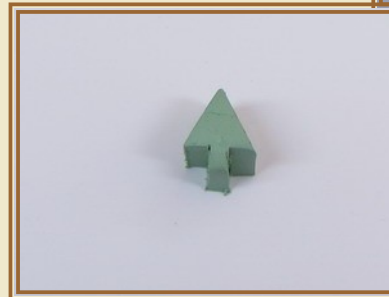
Baking surface (like a small tile)
Oven for baking the clay in.
Sandpaper for adding texture to the cookies.

Instructions

1. Mix your colors. I used a mixture of Sculpey Vanilla Crème with a little FIMO Caramel to get a color like that of cooked sugar cookies. Take about 1/3 of this and mix it with Sculpey Leaf Green in about a one to one ratio. You want a green that looks like food coloring has been added to dough... not a green that looks like an actual leaf or tree.

2. Form a short squat cylinder from your green clay and cut out the shape of a Christmas tree.

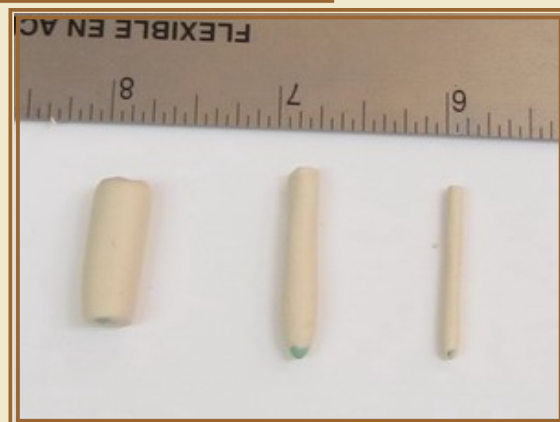
3. Take your sugar cookie color and work it around the outside of the tree until the whole thing is roughly round.



4. Now you're ready to "cane." You might be tempted to just roll and roll until you get a nice small snake, but don't do this! If you do, you will distort the picture. Instead, you want to lengthen the cane through a squeezing and pulling motion. The ends of the cane will get distorted, but your original tree shape will remain intact in most of the cane. If your cane gets too long, cut half of it off (and save it for the next time!) and keep stretching and pulling.



5. If you want to make 1" scale cookies (1/12), do this until you have a cylinder that is less than or about 1/4" in diameter. If you want to make half scale cookies (1/24), do this until you have a cylinder that is less than or about 1/8" in diameter. For quarter scale (1/48), you want a cylinder that is about 1/16" in diameter. Yes, if you do this right, you'll still have your original picture even at this small a size!



6. Now you're ready to slice and bake. This works best if you freeze your canes before you slice so you don't end up smooshing the cookie into an oblong shape rather than round. If you're doing quarter scale cookies, you want these to be really narrow slivers!



7. Now texture the cookies a bit using sand paper to slightly smash the cookies...make the edges a little thinner than the center if you can. Now you can cook them! I baked mine at 225 degrees Fahrenheit for 20 minutes.

8. Arrange on a plate, and serve with a tall glass of milk!

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