

Super Easy Layer Cakes in Quarter Scale

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Materials Needed

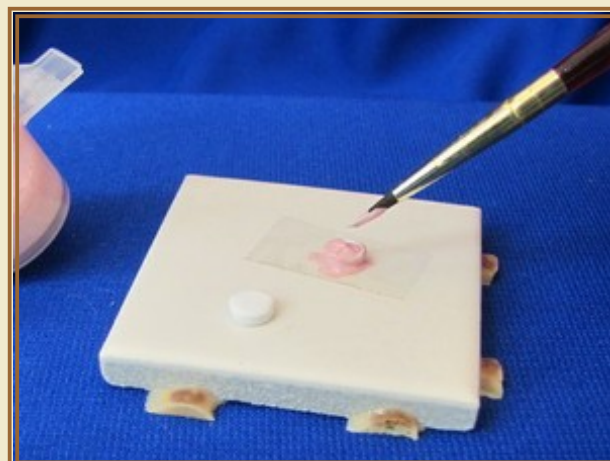
Fun Foam, 2mm thick, in White, Brown, Tan or other color
3D Paints (Tulip Slick Brown, Tulip 3D White, etc.)
Small Paint Brush
Glue
Razor Blade
Punch



Instructions

These cakes are super easy to make. Just pick a color of foam that works for you (brown for chocolate cake, white for white cake, tan for spice or carrot cake) and a color for the frosting (Tulip Slick Brown paint makes great chocolate frosting, Tulip Puffy White paint can be mixed with a drop of acrylic paint to make whatever color you want.) The hardest thing about making these cakes is waiting for the paint to dry. But if you have a bakery case to fill, this is an easy way to do it with variety! It should be easy to “upscale” this project for those working in 1/12 or 1/24 scales!

1. Punch out the cake layers from a foam sheet. You can use a 3/16” punch (not a standard size) for a 9” diameter cake, or a 1/4” punch (very standard) for a 12” diameter cake. Fix the cake layers to your work surface with double stick tape. Apply a layer of frosting around both layers and let dry. Apply at least one more layer of paint and let dry again.



2. Remove the layers from the tape with a blade. You may need to trim off the excess paint around the edges. Then glue one layer on top of the other. Let dry.

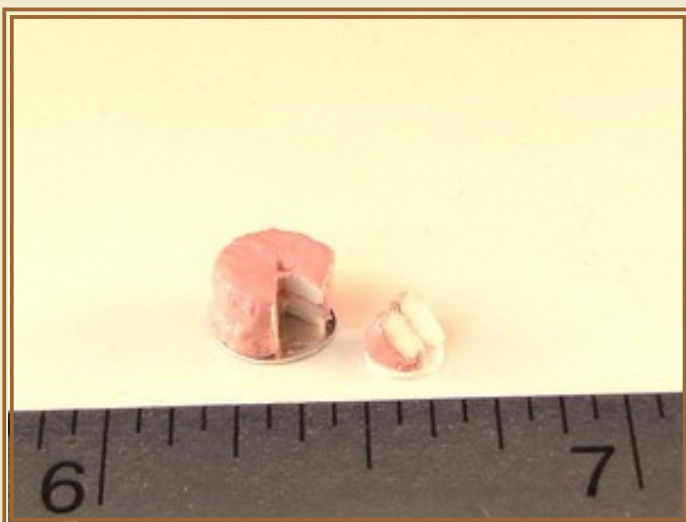
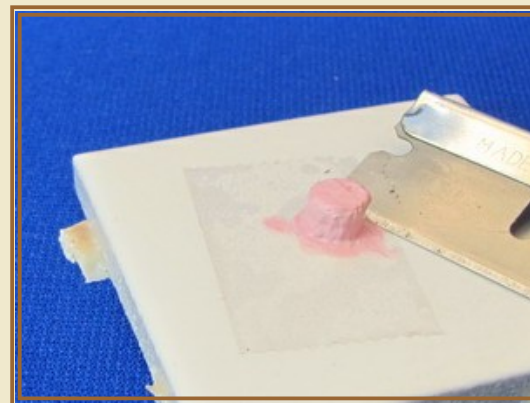
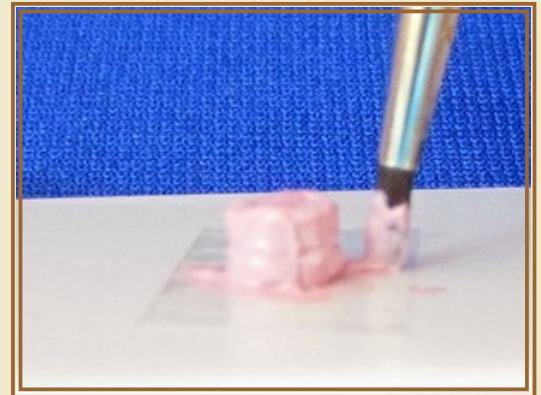
Add another layer of "frosting", paying special attention to filling in the indentation where the two layers meet. Let dry.

Add additional layers as needed until the indentation is hidden, letting dry between layers. For your last layer, make sure you add a lot of texture to the paint to look like knife marks from frosting the cake.

3. When you finally have enough frosting, let the cake dry. The directions on the bottle of paint may recommend drying for several hours, and it really is best to do this. After everything is good and dry, use a blade to remove the cake from the tape. Again, you may need to trim off the excess paint at the base of the cake.

4. Now you are ready to slice the cake. To do this successfully, the paint must be DRY (did I say that already?) and your blade must be sharp. Don't try to saw it...just bring the blade down from on top of the cake and push it through. The blade must be parallel to the top of the cake when you start which is why a razor blade worked better for me than an x-acto knife. You need to make very sure that you've cut ALL THE WAY through the cake before you try to remove the slice or you run the risk of messing up the remaining cake. Position the corner of the blade in the center of the cake for the second cut (a 45 degree slice would be a big piece of a real cake, but works well for showing off the layers) and cut straight down. Your foam may "smoosh" a little, but you can push it back into shape IF THE PAINT IS DRY!

Glue the cake to a platter and the slice to a plate.



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