

# Fruit Cake

By Terri Coleman

## Materials

- Polymer clay ochre and light brown
- Sand
- Bowl
- Black poppy seeds
- Artist pastel, burnt sienna

## **Mixture**

cake brown=1 ochre +1 light brown

## Instructions

1. Form a ball of the cake brown (about 5/8 in diameter). Pour poppy seeds and sand into a bowl and press clay into mixture. Work the sand and seeds into the clay by folding and rolling, dipping into the mixture to and more until it is evenly mixed through. Cut it in half to check. It needs to look like a well-fruited loaf.
2. Shape the clay into a ball and flatten it slightly. Roll it on its side to make the cake shape. Indent just the inside edges around the top with a paintbrush handle to make it look like a risen cake. Rub pastel on paper to release the powder and brush the surface liberally with this. Bake for 10 mins and when cool cut a slice or two.