## BONUS TUTORIAL

How to Make a Miniature Ice Cream Cone from Polymer Clay

Access more fun tutorials at www.themousemarket.com.

Build your miniature food-sculpting skills with easy-to-follow, step-by-step tutorials on topics from holiday foods and cookies to sandwiches and breakfast foods!


Find these titles, along with durable miniature food molds and dollhouse kitchen accessories, in The Mouse Market shop.

ICE CREAM SCOOP AND CONE MOLDS AVAILABLE!


## MINIATURE ICE CREAM CONE

Choose a clay color that matches the ice cream flavor you wish to create. Regardless of the color, mix with translucent clay in a ratio of one part colored clay to two parts translucent. Knead thoroughly to combine so you're not left with pockets of translucent in the finished piece.

If you'd like to make ice cream with "mix-ins," like the milk and dark chocolate ice cream shown here, take your clay colors and chop them together with a sharp blade, shuffling them with the blade periodically until you have a random mixture of different colored clay chunks.

Gather the chunks together into a ball and press it firmly into the mold, making sure to work the clay into all of the little nooks and crannies. Flex the mold gently to release the clay. If your clay is sticking, simply pop the clay-filled mold into the freezer for a few minutes and try again.

Optional: Add a bit more texture to your ice cream scoop with a needle tool. Use the tool to lightly tease up small areas of clay along the ruffled bottom edge of the scoop.

If you want to add any nuts, chocolate chunks, or other "hard" ingredients, my method of choice is to prepare those ingredients and bake them separately before adding them to the ice cream. Here's an example of how I created the sliced almonds for the piece shown here; you can use the same technique with different colors of clay for other ingredients.

Mix translucent clay with almond-colored clay in a two to one ratio. Roll this clay out into a skinny snake and pinch one side to form a teardrop-shaped snake. Bake in a preheated oven for five minutes and

let cool completely before slicing off little pieces of almond.

Use tweezers to place the almonds or other ingredients in a random pattern on your ice cream scoop. Take a needle tool and, one almond slice at a time, press the baked clay piece into the scoop slightly.


This method allows you to retain the details of your ingredients, because if you were to add the almonds as raw clay, you would likely smoosh the nuts when you add them to the ice cream, or you would only be able to stick them to the surface of the scoop, which would look unnatural. The pre-baked clay can be embedded into the scoop for more realism.

If you want to add any soft mix-ins, like a ribbon of marshmallow or caramel, mix up a batch of polymer clay frosting in the desired color.

You can find detailed instructions for making polymer clay frosting in all of my tutorial books, but in a nutshell, combine solid white polymer clay with translucent liquid clay in equal amounts. Smear and smash the two clays together until they form a thick frosting. You can thin this with additional liquid clay, and to tint the frosting, simply grate artist chalk pastel into the mixture and stir to combine.

If you are planning to turn your ice cream into jewelry, it is helpful to wait until after you've inserted the head pin before adding any sticky frosting to the surface of your scoop.

To insert a head pin, take a 1 " head pin and insert it into the center bottom of the scoop, bringing it all the way through the clay until the flat head is flush with the bottom of your scoop. Now you can add any sticky mix-ins to the ice cream without worrying about making a mess!


To make the cone, mix a batch of very light tan clay. You don't have to match my color exactly, since you will be adding tint in a later step. To your colored clay, add an equal amount of translucent clay and mix thoroughly.

Roll this clay out until it has a pointy end, as shown. Press this firmly into your mold, and use the blob of attached excess clay to pull the shape out of the mold. Trim the excess clay from the cone. Repeat to create the other half of your cone and press the two gently together.

If your clay is fairly warm and sticky, you shouldn't have any trouble getting the two halves to join, but you may need to lightly pinch the seams together with your fingers, taking care not to smush the cone pattern. This can take practice, but it will get easier with experience.

Grate light and medium brown artist chalk pastel into separate piles and use a dry paintbrush to tint your ice cream cone, first with light brown chalk followed by medium brown accents.

If you want to give your ice cream cone drips you will need to mix up a batch of polymer clay frosting, tinting it to match the color of your ice cream scoop. (If you don't want to add drips, you can secure the cone to the scoop with a little dab of liquid translucent clay.)

Use a toothpick to add a dollop of frosting to the bottom center of your scoop and press the cone into this dollop, joining the two firmly. You can also use the toothpick to drag some of the frosting down the cone a bit to form drips.

Bake your ice cream in a preheated oven for fifteen minutes and let it cool completely. Brush a thin layer

of polymer clay varnish on the ice cream and drips.
If you are making a jewelry piece, trim your head pin so only $1 / 2$ " protrudes from the clay. Grasp the head pin right at the base where it meets the clay with a pair of needle nose pliers in your nondominant hand.

Take another pair of pliers in your other hand and bend the wire away from you right above where the first pair is clamped. Then, move the second pair of pliers up toward the tip of the wire and bend the wire toward you and under to create a loop. If necessary, pinch the base of the loop with the pliers to make sure it is completely closed. You can add a jump ring to this loop and attach the ring to an earring wire, bracelet chain, necklace, etc.


## ICE CREAM SCOOP AND CONE MOLDS AVAILABLE HERE!



## Click me!



