

# Southern Caramel Layer Cake

by: Ruth Stewart



1. First take some white Fimo soft clay and mix it with a little bit of yellow. When fully mixed to a yellow cake mix color you like, use a pasta roller to roll out a sheet about 1/32" thick.



2. Next use a cutter of some kind to cut out 3/4" round circles. You will need 8 of them.



3. You will now make your frosting. Take a small cup and put about 1



tablespoon of Liquid Sculpey into it. Next take some yellow and brown glass paints and mix it into the Liquid Sculpey. Mix thoroughly until you have a nice rich caramel color.

4. Take a small amount of your frosting and spread thinly on the bottom layer of cake. Do the same to all the layers up to



the 8th layer. Stack them as you go.



5. Bake your cake now at 225° for 15 minutes. Check it after just a couple minutes to make sure it doesn't slide. It might since it's sitting on runny frosting. Slide it over if it does and then continue baking.



6. Now that your cake is baked glue it to a cake plate. Spread frosting on the rest of the cake, but make sure to do it as thin as possible especially at the bottom. The frosting will slide down just a bit when it's baked again. Bake a second time for 15 minutes.

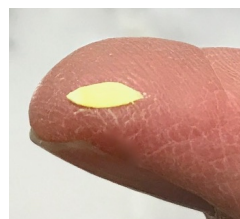


7. As soon as it comes out of your toaster oven you need to slice it while it's still warm. Slice your blade down to cut the slices then slide the blade under to lift them off your cake plate. Cut as many slices as you want! See your layers!



8. Glue your slices to plates if you want. Forks and knives make a elegant addition to your Caramel layer cake.

9. To make your rose buds take a tiny amount of yellow clay. Roll a tiny bit out on your right thumb. Then using your left finger lift at the edge and roll it up. Now you have a rose bud! Bake for 15 minutes then glue to your plate next to your cake slices.



Any questions please email me. For more detailed cake kits please check out my web site at [stewartdollhousecreations.com](http://stewartdollhousecreations.com)  
[ruth@stewartdollhousecreations.com](mailto:ruth@stewartdollhousecreations.com)