

106x150mm (折后尺寸), 骑马钉

第一张正面

anko

DIY Craft Light Clay Kit Instruction Manual

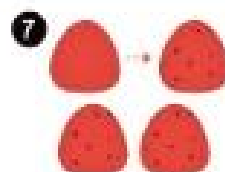
Kit Includes

- 9 x coloured light clays
- 3 x clay tools
- 1 x instruction sheet

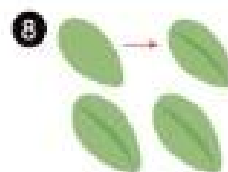


Guide Image

第二张正面



Take a small amount of red clay and roll it into 2 balls with your hands. Use your fingers to mould them into strawberry shapes, then use the clay tool to create texture by lightly indenting the surface.



Take a small amount of green clay and roll it into 2 balls with your hands. Use your fingers to mould them into leaf shapes. Then use the clay tool to make a shallow indent down the centre of the leaves.



Arrange 4 white balls in a circle between the 2 round pieces, as shown. Gently press together to secure in place.



Place the 2 pieces of white cream, 2 strawberries and 2 leaves on the top, as shown. Gently press to secure in place. The pink cake is finished.

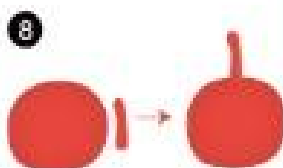
第三张正面



Take some white clay and a small amount of red clay. Roll each colour into string-like strips. The red strip should be very short and thin. The white strip should be thicker and longer.



Lay the white clay strip in a soft, wavy pattern along the top of the rolled cake. Gently press together to secure in place.



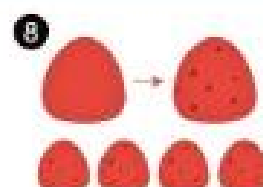
To make the cherry, take a small amount of red clay and roll it into a ball with your hands. Join the red ball and red strip together, as shown.



Place the cherry on the top of the cake, as shown. Gently press to secure them in place. The green rolled cake is finished.



Repeat step 6 and make 9 white balls in total.



Take a small amount of red clay and roll it into 4 balls with your hands. Use your fingers to mould them into strawberry shapes, then use the clay tool to create texture by tightly indenting the surface.



Arrange 6 white balls in a circle between the 2 round pieces, as shown. Gently press to secure them in place.



Arrange 9 white small balls and 4 strawberries on the top, as shown. Gently press to secure them in place. The peach colour cake is finished.

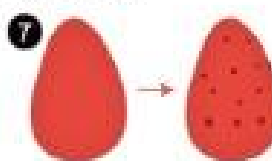
第四张正面



Place 1 of the white clay strips along 1 rectangular piece in a wavy pattern, as shown. Gently press to secure it in place.



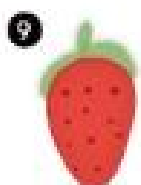
Repeat step 5 to make the second piece. Join the 2 pieces together, as shown. Gently press together to secure them in place.



Take a small amount of red clay and roll it into a ball with your hands. Use your fingers to mould it into a strawberry shape, then use the clay tool to create texture by lightly indenting the surface.



Take some green clay and roll it into four balls with your hands. Use your fingers to mould 3 of the balls into leaf shapes. Roll the remaining ball into a short, string-like strip to form the stem.



Join the red strawberry, green stem and leaves together, as shown. Gently press to secure them in place.

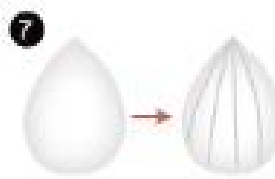


Place the strawberry on the top of the cake as shown. Gently press to secure them in place. The long brown cake is finished.

9



Repeat steps 4-5 to make 10 pieces in total.



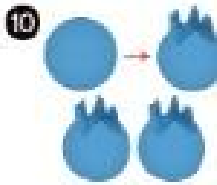
Take some white clay and roll it into a ball with your hands. Use your fingers to mould it into a teardrop shape, then use the clay tool to create texture by lightly indenting the surface.



Lay the teardrop flat and use a clay tool to flatten the pointed end.



Repeat steps 7-8 to make 8 pieces of cream in total.



Take a small amount of blue clay and roll it into a ball with your hands. Use a stone (not included) to cut 2-3 lines in one spot and use your fingers to mould them into a blueberry shape.

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第一张反面

Tips

• Wash your hands before beginning, and prepare a clean, smooth work surface.

How To Make A Pink Light Clay Cake

1



Take some pink clay and roll into a ball with your hands.

2



Using your hands, flatten the ball to approximately 1cm thick.

3



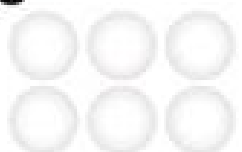
Repeat steps 1-2 to make a second piece for the top of the cake.

4



Take some white clay and roll into a ball with your hands.

5



Repeat step 4 and make 6 white balls in total.

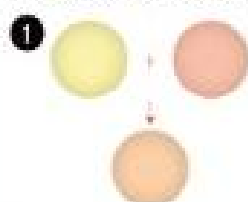
6



Take a small amount of white clay and roll into 2 balls with your hands. Use your fingers to mould them into teardrops, then use the clay tool to create a secure by lightly indenting the surface.

第二张反面

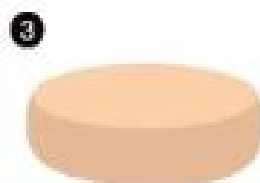
How To Make A Peach Light Clay Cake



Mix some flesh colour clay and yellow clay and roll them into a ball with your hands.



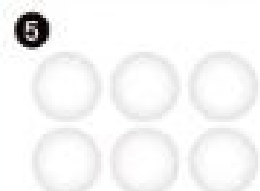
Using your hands, flatten the ball to approximately 1cm thick.



Repeat steps 1-2 to make a second piece for the top of the cake.



Take some white clay and roll into a ball with your hands.



Repeat step 4 and make 6 white balls in total.



Take some white clay and roll into a ball with your hands. The size of the ball is smaller than the ball from step 4.

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第三张反面

How To Make A Brown Light Clay Cake

1



Take some brown clay and roll it into a ball with your hands.

2



Using your hands, flatten the ball to approximately 1cm thick.

3



Repeat steps 1-2 to make second and third pieces for the cake.

4



Take a small amount of white clay and roll into a ball with your hands.

5



Using your hands, flatten the ball until it is very thin.

5

How To Make A Green Light Clay Rolled Cake

1



Take some green clay and roll it into a ball with your hands.

2



Use your fingers to mould a rectangular shape.

3



Take some white clay and roll it into a ball with your hands.

4



Use your fingers to mould a rectangular shape. The size of the white piece should be the same as the size of the green piece.

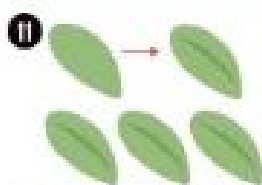
5



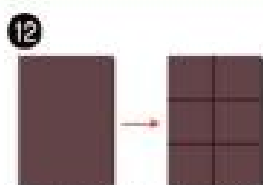
Place the white piece on top of the green piece, as shown. Roll up the green and white pieces together, from one side to the other. Gently press to secure in place.

10

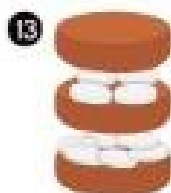
第四张反面



Take a small amount of green clay and roll it into 7 balls with your hands. Use your fingers to mould them into leaf shapes, then use the clay tool to make a shallow indent down the centre of each leaf.



Take some dark brown clay, roll it into a ball with your hands. Use your hand to flatten it to about 3mm thick. Use the clay tool to cut out a rectangular shape and to make shallow indents on the surface, as shown.



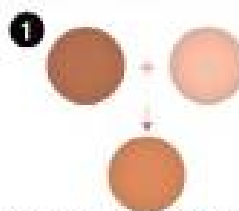
Arrange 6 round pieces in a circle on the third layer and 4 round pieces in a circle on the second layer, as shown. Gently press together to secure them in place.



Arrange 8 pieces of white cream, 2 blueberries, 3 leaves and 1 chocolate on the top, as shown. Gently press to secure them in place. The brown cake is finished.

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How To Make A Brown Light Clay Long Cake



Mix some brown clay and flesh colour clay together, then roll into a ball with your hands.



Use your fingers to mould into a thick, rectangular shape.



Repeat steps 1-2 to make a second piece for the top of the cake.



Take some white clay. Roll it into 2 thick string-like strips.

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