

The FAKE CAKE for Fabric Artists

(Instructions by Flora Joy)

Who says you have to bake a REAL cake to have an attractive dessert? As a “former” cake-decorator-turned-fabric-artist, I LOVE to have an exciting-looking dessert without wasting 20 pounds of sugar (and without EATING all that icing)! Read the instructions below, and adapt this concept to anything YOU desire.

--Find 1-3 empty boxes of different sizes. *You may leave any or all of them “hollow” (opening at the BOTTOM)—in order to conceal the real dessert until time to serve it. I LOVE to lift the box-cake after the main part of the meal to SHOW the healthy dessert I have prepared!*

--Cover the boxes with HIGH-LOFT quilt batting.

--Cut 1” strips of fleece with the wavy rotary cutter blade.

--Gather some of these strips (with your gathering foot), and leave the remaining flat.

--Attach these strips to the batting-covered boxes in any desired creative pattern.

--The provided sample was prepared with Wilton’s Romantic Castle Cake Set.

*Note: I used a roll of Scotch **double-stick tape** to adhere EVERYTHING onto this sample cake.*

Use ANY of the trims, binding tapes, ribbons, etc. in your stash for this decoration.

Even parts of jewelry may be used. The SKY is the limit!

Use your wildest imagination—and,
best of all, HAVE FUN!