

SPOTLIGHT

SCULPEY SOUFFLÉ EIFFEL TOWER EARRINGS

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PROJECT SHEET



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SCULPEY SOUFFLÉ EIFFEL TOWER EARRINGS

i BEGINNER

WHAT YOU'LL NEED

- Sculpey Clay Tool Starter Set
- Acrylic Roller
- Dotting Tool
- Super Glue
- 2 Silver Jump Rings
- 2 Silver Eye Pins
- 2 Earring Backs
- Sculpey Soufflé Igloo
- Sculpey Soufflé Robin's Egg
- Sculpey Soufflé Guava
- Sculpey Soufflé Latte

INSTRUCTIONS

Please make sure your work area is covered and you are not working on an unprotected surface. We recommend working on the Sculpey® Work 'n Bake Clay Mat, wax paper, metal baking sheet, or disposable foil. Uncured clay may damage unprotected furniture or finished surfaces. Be sure to cover your crafting area appropriately.

Start with clean hands, unwrap and knead clay until soft and smooth, or condition by running clay through a Pasta Machine. We recommend using a designated machine for clay purposes only. When working with multiple colors, clean hands with baby wipes before switching colors. Shape clay, pressing pieces firmly together. Wash hands after use.

BAKING

Begin by preheating oven to 275 °F (130 °C). After you are done creating; for best results bake clay on an oven-proof surface such as metal, aluminium foil, an index card or the Sculpey® Clay Mat at 275°F (130 °C) for 30 minutes per ¼" (6 mm) thickness according to package directions. Oven safe glass

or ceramic surfaces are also acceptable for baking; however please note that the baking times may take longer as the glass or ceramic surfaces take longer to heat up. For best baking results, use an oven thermometer.

DO NOT USE MICROWAVE OVEN. DO NOT EXCEED THE ABOVE TEMPERATURE OR RECOMMENDED BAKING TIME.

Step 1 - Condition a 1in ball of Robin's Egg clay and a 1/4in ball of White clay. Mix together to create a lighter blue color. Roll the clay flat and cut a 1in square (about 1/8in thick).

Step 2 - Cut out the shape of the Eiffel Tower (don't forget the indent for the feet and a gap in the middle) and repeat by using your first cut out (so both towers are the same size). You can also use a paper template that you place on the clay and cut around if easier.

Step 3 - Using your dotting tool, add texture to your Eiffel towers on both sides.

Step 4 - Condition a 1/2in ball of Latte clay and 1/4in ball of White clay and roll it out into a thin strip about 1/6in wide.

Step 5 - Add accents to the towers as per pictures on both sides.

Step 6 - With your needle tool make a hole at the top of both towers.

Step 7 - For the roses, mix a 1/2in ball of white clay with a 1/4in ball of guava clay.

Step 8 - Make 10 tiny balls with the pink clay and flatten them out to make the petals.

Step 9 - Roll the first petal onto itself to create the centre of the rose, then lay each petal carefully around it. Insert an eye pin carefully. Repeat Steps 8 and 9 to make your second rose.

Step 10 - Bake both towers and roses for 30 min at 275 °F

Step 11 - Once baked, add a jump ring to each tower and insert it into the eye pin of the rose.

Step 12 - Attach an earring back to the back of each rose using super glue.