

# Chocolate Chip Cookies in 3 Scales

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## Materials Needed

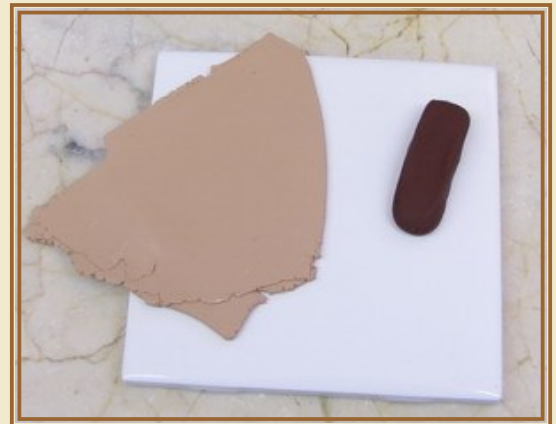
Clay (colors specified below)  
Razor blade or xacto knife  
Strainer or filter

Sandpaper  
Oven for baking  
Plate or dishes as desired

## Instructions

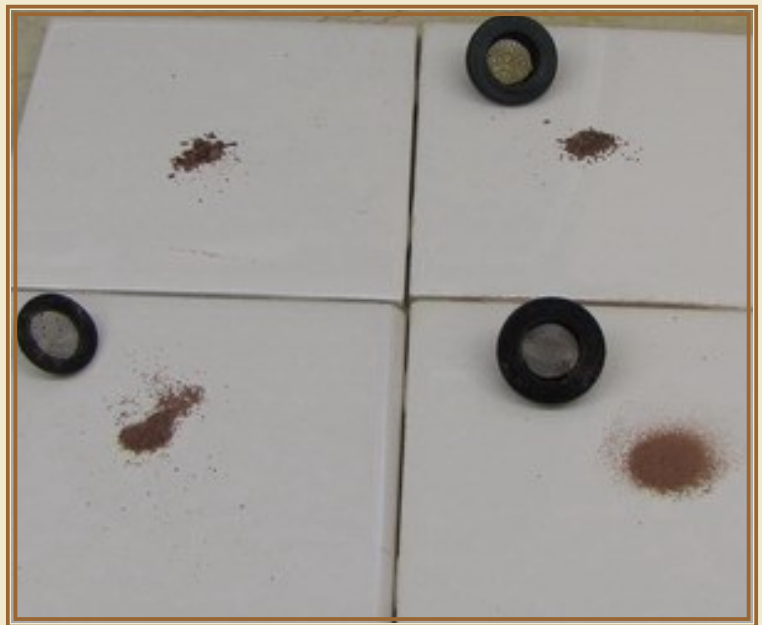
1. Mix your clay. For the cookie dough itself, you want to match the color of COOKED dough. I used a mixture of Sculpey Vanilla Crème and Premo Raw Sienna. For the chips, I used FIMO chocolate. Break off a piece of the Chocolate clay and bake it.

2. Cut the chocolate chips. If you're working in 1" or 1/12 scale, you may just want to cut the cooked clay into small chucks using a razor blade or x-acto knife. For the smaller scales (half scale (1/24) or quarter scale (1/48), I find it easier to grate the clay with a small grater (being careful not to grate your fingers!)



3. Once I've cut the chocolate chips, I filter them to get the right sizes for the scale I'm working in. If the chip size is too small, you won't see it, or it will just make the cookie dough look darker than you want. If the chip size is too big, it won't look right when you get the cookies put together. To do this, I use irrigation system filters. They come with different meshes, and I use the larger mesh for the 1" (20 mesh) and work with smaller mesh sizes for smaller scale work. You can also use tea strainers, or cloth with different sizes of weaves.

4. When you have some chips, mix those in with your cookie dough clay. It's best to start with a small amount of clay and add more until you think you have right mix of chips and dough (it's easier to add more dough to the mix than to have to make more chips!) Once your dough is mixed, roll it into a snake. I used a snake about  $\frac{1}{4}$ " diameter for the  $\frac{1}{12}$  scale cookies,  $\frac{1}{8}$ " diameter for the  $\frac{1}{24}$  scale cookies and  $\frac{1}{16}$ " diameter for the  $\frac{1}{48}$  scale cookies. Slice the cookies from the snake; the slices are about  $\frac{1}{16}$ " thick for  $\frac{1}{12}$  cookies and proportionally smaller for the  $\frac{1}{24}$  and  $\frac{1}{48}$  scale cookies.



5. I rolled these bits of clay into balls, and then flattened them with sand paper of different grits to add texture to the cookies, but you could also push onto the top of the cut cookie to add texture if you want. You could try 40 grit for the 1/12 scale cookies, 100 grit for the 1/24 scale and 220 grit for the 1/48 scale, but you have some flexibility depending on what you have in stock and what look you are going for.



6. Add a little chalk to the top of the textured cookies so that parts are a little browner than others. Then bake them. I bake at 225 degrees Fahrenheit for 20 minutes.

7. Now glue the cookies to a plate, and add a glass of milk and you've got your treat ready for Santa on Christmas Eve!

