

# Sculpey Soufflé Ladybugs

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## MATERIALS

### SUPPLIES & TOOLS:

Sculpey Soufflé:

Cherry Pie #30159806

Poppy Seed #30159802

Igloo #30159798

Stylus, Plastic Knife or similar

Toaster Oven

Galaxy Marker - White #30065575

optional: Silver Wire for antennae, Round Nose Pliers

## DIRECTIONS

1. The block of Sculpey Soufflé clay has some lines to divide into sections. Take one section of the red Cherry Pie clay. Just use half of the section and roll into a ball. Flatten half of it so it becomes a dome shape for the ladybug's body.
2. Pinch off just a little of black Poppy Seed clay and flatten out into a thin sheet. Use the stylus/knife and draw a line at one third of the red dome. Cover the 1/3 of the red dome with the black clay, for the ladybug head. Make sure to have black clay go under the edge, too.
3. Roll white clay into two small balls about 1/4" for the eyes. Rolle two smaller black balls, flatten and place one on each white ball to complete the eyes. Stick the eyes onto the black head the

ladybug.

4. Take the stylus/knife and draw a line straight down the red body for the "wings." Take the black clay and roll into six small black balls, similar in size to the eyes. Flatten and add three on each side of the red ladybug wings.

optional: Add silver wire for the antennae. Take 1.5" length of silver wire and roll and coil up one end on each one. Stick the straight end into the lady bug behind the eyes and remove; you're just making two holes.

5. Bake the ladybug according to the manufacturer's directions: "Bake at 275 degrees Fahrenheit (130 degrees Celsius) for 30 minutes per 1/4 inch (6mm) thickness. DO NOT MICROWAVE. Baking should be completed by an adult. DO NOT EXCEED THE ABOVE TEMPERATURE OR RECOMMENDED BAKING TIME."

6. Other tips/things you should know:

a. White clay tends to brown if baked too long. So, for the ladybug you may want to bake separately and glue on after since it is much smaller than the ladybug itself.

b. Once you use a toaster oven for clay, YOU SHOULD NOT USE FOR FOOD.

7. After the ladybug is baked, you can re-insert the wire antennae, using a little glue if necessary to score. Use the white Galaxy marker to make tiny dots on the eyes for accents.