

moda

BAKESHOP

Original Recipe



 Easy

This is literally a no sewing project! Layer cakes are my favorite pre-cut to sew with but my least favorite to hoard because they just aren't as pretty as the rest of the bunch. I tend to sew with them right away.

Original Recipe can be found at www.modabakeshop.com

I've used this same technique to dress up fat quarter bundles so I thought I'd give layer cakes a try. A layer cake rolled up in this way is the perfect size to stuff into a stocking. And if you don't think Santa is going to bring one of these lovelies to you, there is absolutely nothing wrong with putting one in your own stocking!

Ingredients:

1 Layer Cake (I used Scrumptious by Bonnie and Camille)

6 to 8 inches of twill tape or ribbon (I used Moda twill tape that I saved from a jelly roll)

Instructions:

Fold your layer cake squares in half. (Look at all that layer cake dust!)



Line up the folded and bottom edges and fan them out about 1/4" apart. Stack some prints on top of each other but make sure the ones you like best are showing.

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Starting from one end, roll them up.



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The ends of the outer layer cake should almost touch. Use a rubber band or twill tape to tie the bundle together.



Start folding down the edges of various layer cake squares to create a waterfall effect. You won't be able to fold down each one individually but you should be able to get a nice variety.



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Adjust the folded layers until you get just the right look.

Yield:

One sweet little bundle! Perfect to keep and lovely to give.



Hop over to [{my blog}](#) to see this tutorial using fat quarters.

May your stocking be stuffed with layer cakes this Christmas!

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