



SALT DOUGH DECORATIONS

<https://www.bbcgoodfood.com/howto/guide/salt-dough-christmas-decorations>

INGREDIENTS

- 4 cups Flour
- 1 cup Salt
- 1.5 cups Water (maybe a little more)
- Christmas Cookie Cutters
- Acrylic Paint
- Glitter
- Clear Glue
- Gold Twine
- Clear glaze spray or Mod podge

PREP TIME

- Prep | 10 min
- Extra | 2 hour freezing

PROCEDURE

- 01**
 - Preheat your oven to 200 degrees Fahrenheit. Important: Check what temperature your oven setting is. If your oven temperature is Celsius you will need to bake at a much lower temperature (the lowest setting is usually a good one to start with).
 - Adults will need to do the baking part, but kids can help decorate!
 - Combine your flour, salt and water and mix well. Knead for 10 minutes. If your dough is too dry, add a little bit more water. If it's too sticky, add a little bit of flour. It will help to place flour down on your surface when kneading and on your hands.
 - Keep kneading until the dough becomes really smooth. This takes about 10 minutes.
 - Once you're done kneading, roll out the dough to about 1/2 cm thickness. The thinner you make the ornaments, the better they will thoroughly bake and dry through. If you make them too thick they will take too long to dry.

02

Run hot water over ice pop moulds for a few seconds to unmould.