

Salt Dough Recipe

300g (10oz) Plain flour

300g (10oz) salt

1tablespoon vegetable oil

200ml (7floz) warm water



Set oven to 160oC/320oF/Gas mark 4.

- 1) In a bowl mix flour, salt, oil and water. Add more water if necessary.
- 2) Sprinkle some flour onto the table and knead the dough until it is smooth and stretchy.
- 3) Model the shapes you want to make. You can use pastry cutters.
- 4) Use a little water if you want to stick pieces of dough together.
- 5) Put your dough shapes onto a baking tray and put in the oven for 20mins or until the dough is hard.
- 6) Remove from the oven and leave to cool.
- 7) Paint them in bright colours. When dry you can varnish them if you wish.



Your water should be **luke warm**, which will warm the dough slightly to help the kneading process.

If you decide to **colour the dough at the mixing stage**, add natural food colouring, *the colour of your choice*, to your water – as part of your water quantity.

Storing Salt Dough

If you're not using your salt dough mixture straight away, wrap it in cling film and keep in the fridge for up to 7 days. When taken out of the fridge, you will need to let your dough warm to room temperature before kneading slightly to make it workable

