

SALT DOUGH RECIPE

Makes about 12 decorations

Ingredients

- 1/4 cup salt
- 1/4 cup water
- 1/2 cup of flour

Method

1. Place all the ingredients in a bowl.
2. Mix together using a spoon until it becomes a dough. If it is too wet add a little more flour. If too dry add a little water.
3. Sprinkle some flour on the counter and knead the dough for a few minutes.
4. Once firm you can roll out the dough to about 1cm thick. (It can be kept in the fridge for a few days in a sealed container until ready to use.)
5. Press out shapes with cookie cutters and place on wax paper. You should end up with around 12 pieces
6. Use a straw to punch a hole near the edge of each shape
7. Place in the microwave on baking paper and bake on High setting for 2 minutes
8. Remove and turn over each piece, bake on High for 1 minute
9. If ornaments are still soft, bake for longer until dough becomes solid (for about 20 seconds each time)
10. Remove from oven and place on wire rack to cool
11. When the dough has cooled, paint the decorations