



SALT DOUGH RECIPE

You will need:

Flour (1 cup)

Salt (1/2 cup)

Water – lukewarm
(1/4 to 1/2 cup – start with 1/4 and add more if needed)

Bowl

Parchment paper

Cookie cutters (optional)

Method:

Step 1: mix the flour and salt

Step 2: this is important!
Slowly add water and mix well as you add it – don't just pour in all the water at once.

Step 3: Knead the dough for about 10 minutes, until you get a even doughy consistency. Dough should not be sticky!

Step 4: Roll the dough and make your keepsakes or ornaments.

Step 5: Once the dough is rolled you can use cookie cutters to make a variety of shapes.

Step 6: If you are making an ornament for hanging, be sure to poke a hole (you can use a straw) before baking the dough.

How to cook salt dough

Salt dough in the oven

Baking at about 200 degrees F / 100 degrees Celsius. Bake for an hour and check. Turn the ornaments, bake for another hour. If the dough isn't dry yet, bake for another hour and check.

Salt dough in the microwave

Place the dough in the microwave and heat for 15 seconds. Repeat. Then heat for 20 seconds. Repeat until the dough is dry (this depends on dough thickness – around 6 rounds will usually do).

Salt dough and air drying

it will take several days for it to completely dry out. It has to be stored in a dry place so that it does not mold