

SALT DOUGH BAUBLES RECIPE

INGREDIENTS:

APPROX 250G OF PLAIN FLOUR

APPROX 125G OF TABLE SALT

APPROX 125ML OF WATER

GREASE PROOF PAPER

BAKING TRAY

MIXING BOWL

COOKIE CUTTER SHAPES

ROLLING PIN

PAINT TO DECORATE

GLITTER TO DECORATE



INSTRUCTIONS:

1) PREHEAT YOUR OVEN ON THE LOWEST SETTING

2) LINE A BAKING TRAY WITH SOME GREASE PROOF PAPER

3) MIX THE FLOUR AND SALT TOGETHER IN A BOWL. ADD ALL THE WATER AND STIR UNTIL IT COMES TOGETHER INTO A BALL

5) FLOUR A WORK SURFACE AND TRANSFER THE DOUGH TO IT. USING A ROLLING PIN ROLL OUT THE DOUGH

6) CUT OUT SHAPES USING YOUR CHOSEN COOKIE CUTTER. MAKE A SMALL HOLE IN THE TOP OF THE SHAPE. THIS IS WHERE YOU WILL THREAD IT TO HANG

7) TRANSFER SHAPES TO THE BAKING TRAY AND PLACE IN THE OVEN. BAKE FOR 3 HOURS

8) TAKE OUT AND LEAVE TO COOL AND THEN DECORATE

9) TIE SOME THREAD THROUGH THE HOLE IN THE TOP OF YOUR BAUBLE AND HANG ON YOUR TREE