

Beckton & Royal Docks Children's Centre Tip Sheet

Salt dough Christmas decorations

You will need:

- 2 cups of plain flour & extra four for rolling out
- 1 cup of salt
- 1 cup of water
- Mixing bowl or tray
- Rolling pin
- Cookie/play dough cutters
- Straw for making a hole
- Baking sheet/tray
- Glitter/food colouring (optional)
- Glue, glitter, paint, sequins, ribbon etc. for decorating



- 1. Add the flour and salt to the bowl and mix, if adding glitter to the mix do this now.
- 2. Slowly add the water and mix to form a soft dough. If you want coloured dough add the food colouring with the water. If the dough is too sticky add more flour, if too dry add a little bit more water.
- 3. Dust your surface with flour and tip the dough out. Using your hands knead the dough untill it is nice and smooth with no lumps and doesn't form cracks.
- 4. Roll out the dough to roughly 1cm thick. If it's too thin the decorations will break, if too thick they will take a long time to dry.
- 5. Cut out shapes using cookie or play dough cutters. Or you can gently press your hand into the dough and cut around. Using a straw, make a hole so that when dry the decoration can be hung up with ribbon or string.
- 6. Carefully place the cut out shapes on a baking sheet lined with baking/greaseproof paper and put in the oven on the lowest setting for 3 hours, checking half way and turn them over if necessary. If you don't want to put them in the oven you can put them on a lined tray in a warm room for a few days, turning them over if needed.
- 7. Once completely dry decorate with your choice of paints, glitters, sequins etc. Then thread ribbon or string through the hole and hang on the Christmas tree.



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