



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 until 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.