Salt Dough Recipe

You will need:

1 cup (130g) Salt

2 cups (260g) Plain Flour

¾ cup (170g) Water (warm water works best)

\*The measurements in brackets are a rough guide.

Method:

1. In a large bowl mix salt and flour together.
2. Gradually stir in water, a little at a time. Mix well until it forms a doughy consistency.
3. Turn the dough onto a board and knead with your hands until smooth and combined.
4. Make your creations using the salt dough.
5. Place the salt dough creations into the oven at 180C. The amount of time needed to bake depends on the size and thickness of the salt dough creations OR leave your creations to air-dry (this may take a few days).

  

 