

Salt Dough Recipe

2 cups of Plain Flour

1 cup of table salt

1 cup of water

Method

1. Mix the flour and the salt together and then stir in the water.
2. Knead the dough together - adding small drops of extra water if necessary to make a smooth dough.
3. Turn the dough onto a clear surface and continue to knead it for about 10 minutes - by which time the dough should be warm, soft and pliable.
4. If possible it is best to let the dough stand for approximately 20 minutes before beginning a project. Unused dough can be stored in the fridge, in an airtight container or cling film, for up to a week
5. Drying can either be done naturally in the open air, or it can be baked in an oven. However it is not recommended that you have your oven hotter than 100C (200F/Gas Mark 1/4) as this can cause unsightly bubbles and cracks in your pastry. The drying time needed for each piece varies according to size and thickness, but an average time for natural drying is 30-48 hours, whilst oven times are generally reduced to 3-4 hours.