

SALT DOUGH HOLY CROSSES

TO DECORATE

- Beads, shells, stones
- Acrylic paint in colours of your choice
- Glitter or sequins
- Craft sealant such as modge podge
- Ribbon or string, to hang

INGREDIENTS

- 2 cups plain flour
- 1/2 cup salt
- 1.25 tablespoons vegetable oil
- 1 cup water
- Food colouring of your choice

METHOD

Step 1

Preheat oven to 120°C and line two baking trays with baking paper. Mix flour and salt in a bowl. Make a well in the centre. Pour in oil. Gradually add water, stirring mixture with a wooden spoon until combined.

Step 2

Turn dough onto a lightly floured surface. Knead it and then divide it into two balls. Put a hole with your thumb in the top of one ball and add a couple of drops of food colouring. Close up the hole and knead the ball again until the colour is evenly mixed through.

Roll both balls of dough out to a thickness of around 5-7mm. Use a cookie cutter or place our template (download below) on the dough and cut out the shape with a small sharp knife.

Use a chopstick or skewer to make a hole at the tops if you want to be able to hang them. Use up all the dough by gathering and rolling out the off-cuts. Place the crosses on the trays and bake them for around 2.5 hours or until they've dried out and are quite hard. Transfer to a wire rack to cool.

CROSS TEMPLATE

