

# Make salt dough decorations

Get into the Christmas spirit and use chemistry to create some home-made festive ornaments.

## What you need

- 300g flour
- 75g table salt
- Mixing bowl
- 175ml warm water
- Rolling pin
- Christmas cookie cutters
- Pencil
- Baking tray lined with baking paper
- Ribbon
- Scissors

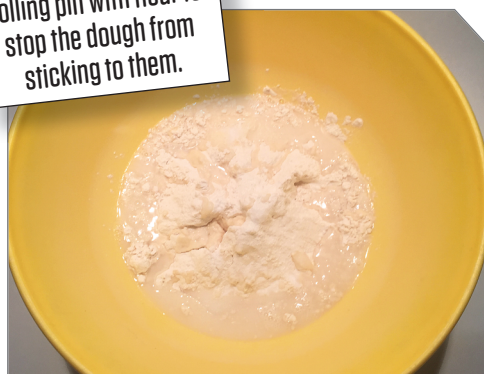
## TOP TIP

Make sure you dust the work surface and rolling pin with flour to stop the dough from sticking to them.

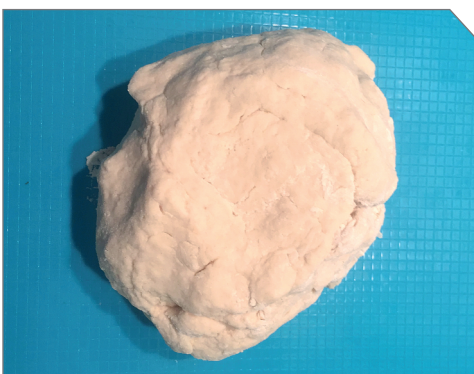
## How does it work?

When warm water is added to wheat flour, proteins (very long molecules found in all living things) in the flour begin to interact. The molecules start sticking together, forming chemical bonds and creating a gluey substance called gluten. This is what makes the dough stretchy. Kneading continues this process, making the dough stiffer and allowing it to be rolled out. Finally, baking dries and sets the shapes hard.

**WARNING!**  
This activity involves a hot stove. Ask an adult to help you. Salt dough is not edible. Do not eat it!



**1** Preheat the oven to 150°C. Put the flour and salt into a bowl, add the warm water and mix well.



**2** Take the dough out of the bowl and knead on a lightly floured surface until it becomes firm.



**3** Roll out the dough to a thickness of 0.5cm. Cut out your decorations with the cookie cutters.



**4** Next, poke a hole into the top of each shape using a pencil.



**5** Lay the shapes on the baking tray and bake for 90 minutes. When ready, leave to cool.



**6** Thread some ribbon through the hole, tie it in a loop and hang the shapes on your tree.