



Stan's Salt Dough Starfish

Ingredients

- 125g plain flour
- 145g salt
- 120ml water

Equipment:

- Mixing bowl
- Measuring jug
- Rolling pin
- Toothpick
- Star-shaped cutter or knife
- Baking tray
- Cooling rack
- PVA glue
- Small paintbrush

Remember that you can't eat the salt dough, it won't taste very nice!

Instructions

1. Pre-heat the oven to 100°C or gas mark 3.
2. Put the flour and salt into a large mixing bowl and mix together.
3. Stir half the water into the mixture and mix with your fingers to form a soft dough (if the mixture is too dry, continue to add drops of water until it sticks together).
4. Turn the dough out onto a floured surface. Knead it for a few minutes until it is pliable and smooth.
5. Roll out the dough until it is about 5mm thick.
6. Use the star-shaped cutter or knife to cut a starfish shape in your dough.
7. Create a starfish effect by drawing a line with the toothpick down the middle of each arm.
8. Use the toothpick to place tiny pinholes along each side of the line.
9. If you want to hang your starfish up as a decoration, don't forget to make a hole in the end of one of the arms.
10. Place the starfish on a baking tray and bake for around 40 minutes. Leave to cool on a wire rack.
11. You can finish off your salt dough starfish by painting it or by giving it a coat of PVA glue as a varnish.