

GINGER BREAD SALT DOUGH

Use your basic salt dough recipe and add the extra spices to make it extra special

Ingredients:

- 2 cups of flour
- 1 cup of salt
- 2 tsp cinnamon
- 2 tsp nutmeg
- 2 tsp allspice
- 1 cup of warm water



Method:

1. Mix the dry ingredients together
2. (you can store it for a week if you need to!)
3. Stir in the water
4. Knead the dough on a flat surface for 10 minutes
5. Now you are ready to play 😊