



# What do I need?

## Ingredients

8 tsps allspice  
 250g plain flour  
 125g table salt  
 125ml water

## Equipment

Mixing bowl  
 Baking tray  
 Baking paper  
 Cooling rack  
 Pencil  
 Scissors  
 Twine  
 Acrylic paints  
 Paintbrushes  
 Festive biscuit cutters (optional)  
 Rolling pin (optional)



# allspice salt dough tree decorations

# What do I do?

**NB You'll need the help of a responsible adult when using the oven in this activity.**

Preheat the oven to its lowest temperature. Line your baking tray with a layer of baking paper.

Mix the flour, salt and spices together in your mixing bowl then make a well in the centre. Pour in your water and knead the ingredients together with your hands until the dough forms a ball. You can add a little more flour if the dough is too wet.

Take small pieces of dough and use your fingers to mould them into festive shapes such as Christmas trees, stars or presents. If you have festive biscuit cutters, you could roll your dough out onto a floured work surface and use them to cut Christmas shapes instead.

Lay your dough shapes out on your baking tray, then use your pencil to pierce a hole at the top of each one so you can thread twine through later.

Bake in the oven for around 3 hours or until the shapes are cooked all the way through. Place them on your cooling rack until they are fully cool.

Paint your festive shapes in your acrylic paints and set aside for a few hours until dry.

Thread lengths of twine through each of your decorations, then hang them on your Christmas tree for everyone to admire and enjoy their festive fragrance.