Salt dough recipe

Ingredients

- 2 cups plain flour
- 1 cup salt
- 1 cup cold water

Directions

Step 1
Mix flour and salt together in a bowl. Slowly mix water, a few tablespoons at a time, into flour mixture until dough is smooth and easy to handle. Knead dough for 10 minutes and let rest for 20 minutes.

Step 2
Preheat oven to 250 degrees F (120 degrees C).

Step 3
Form dough into desired shapes and arrange on a baking sheet.

Step 4
Bake in the preheated oven until dry and hard, about 2 hours. Allow to cool completely.