

# SALTDOUGH CUPCAKES!!!

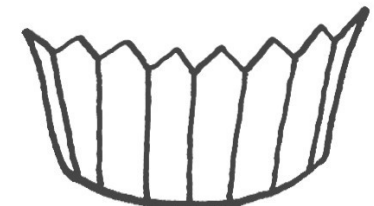
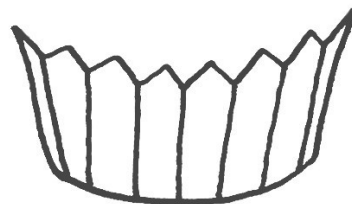
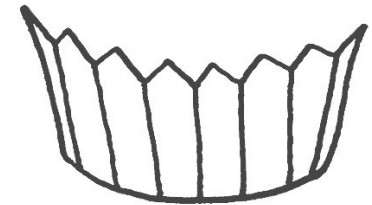
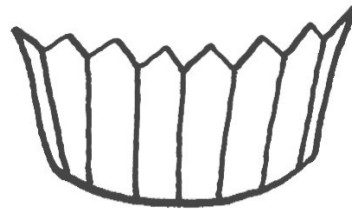
Make and decorate ever-lasting cakes!  
Remember - Saltdough is not edible...

## Ingredients

1 cupful of plain flour (about 250g)  
half a cupful of table salt (about 125g)  
half a cupful of water (about 125ml)  
paper cupcake cases  
cupcake baking tray

## Method

1. Preheat the oven to its lowest setting and line a baking sheet with baking parchment.
2. Mix the flour and salt in a large bowl. Add the water and stir until it comes together into a ball.
3. working on a floured surface model your cupcakes (use a paper case to get them the right size) give them icing, sprinkles, cherries - the works! Make whatever you like - roll it out and cut out shapes, numbers or letters using biscuit cutters, or make any kind of model you can think of (but simple's best!)
4. Put your finished items on the baking tray and bake for 3 hrs or until solid. Leave to cool and then paint.



Waiting for your creations to bake?  
why not working on the design and colour of your cupcakes!