

SALT DOUGH FAIRY DOOR

You will need:

- 1 cup Plain Flour
- 1 cup Salt
- ½ cup Water

{NB you can use a measuring cup or a regular drinking cup to measure the ingredients, just make sure the ratios are the same as above}

- Rolling Pin
- Non-stick surface such as baking parchment
- A knife
- Acrylic paints and a paintbrush
- A fairy door template (*optional*)
- Pencil (*optional*)
- Card (*optional*)

To make the dough, mix the flour, salt and water together in a bowl using a spoon or knife, and then your hands. You should knead the dough until it is no longer sticky – you may need extra flour for this. Put the oven on to 140° C.

If you are using a template, draw this onto card or paper and cut it out. You can design your door on the template too. There are lots of fairy door ideas on the internet. Remember that Woodland Folk aren't very big, so your door only needs to be about 9cm wide and 12cm high. Roll out your dough on a non-stick surface to about 1 ½ cm thick. Place the template onto the dough and carefully cut round it with a knife – you might get an adult to help you with this. You can cut the door directly into the dough if you prefer.

Top Tip Make sure you push the knife down into the dough, rather than trying to pull it through to keep straight edges.

Pull away the dough from around your cut out door and put to one side.

Use a pencil or cocktail stick to draw on your door. You might want to add wooden planks by drawing vertical lines, or a round window, or make an indentation where you can stick a door knob later, or you could put a small glass bead into the dough (it needs to be something that is heatproof).

Use the leftover dough to make a doorstep, bricks to go round the door or other things to decorate it – a milk bottle for the doorstep, a flower pot, or a broomstick perhaps. To stick dough items to your door, wet a clean paintbrush and dab the side you want to attach.

When you have made everything you want to, put your door and all the extras onto a baking tray and put it in the oven for about an hour. You want your door to be just starting to turn golden and be dry throughout. It is worth keeping an eye on any smaller pieces as they will bake more quickly than the door. The dough might bubble up as it bakes, but you can either leave it for added texture, or poke it back down with a toothpick.

When everything is baked dry, let it cool completely before painting and decorating. You could add a coat of varnish when the paint is dry if you liked (but please note, this is an indoor fairy door and will not be weather proof).