

# FIG at Home

## SCENTED SALT DOUGH GARLAND

Fill your home with scents of the season with this festive, homemade garland.

### MATERIALS

- 2 cups flour
- 1 cup salt
- 1 ½ cups of warm water
- 2 tbsp of spice (cinnamon, cloves, nutmeg, or ginger)
- Mixing bowl and spatula
- Rolling pin and baking sheet
- Small cookie cutter (2-3 inch diameter)
- String



### INSTRUCTIONS

1. Mix flour, salt, and spices. We added 1 tbsp of cinnamon and 1 tbsp of cloves.
2. Add a little bit of the water at a time until a soft dough has formed. You may not need all the water to get the right consistency.
3. Knead the dough for a few minutes.
4. Roll the dough out on a floured surface until it is about ¼ to ½ inch thick.
5. Cut out as many shapes as you can with your desired cookie cutter. We cut out 40 stars with our small cookie cutter.
6. Use a straw or skewer to poke a hole in the center of your shape.
7. Place the shapes on a baking sheet and put in the oven at 200 degrees.\*
8. Bake for 1 hour, flip and return to the oven for 30-60 more minutes. Avoid over-browning. The baking time depends on how thickness of your shapes.
9. Allow the shapes to cool completely.
10. Using 3 feet of string, tie a knot about 6 inches from one end.
11. Add your shape to the string and move it down to the knot. Then secure it with another knot on the other side. Continue this process with each shape placed about 6 inches apart.

\*Baking adjustments:

Whole wheat flour (pictured): bake at 300 degrees for 45-60 minutes

Gluten-free flour: baking temperature and time varies

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