

CLAY CHRISTMAS CUTOUT DECORATIONS

USING GEL FOOD COLORING

INGREDIENTS

- 4 cups all-purpose flour
- 1 cup salt
- 1 1/2 cups warm water
- Gel food coloring in desired Christmas colors
- Extra flour for rolling

SUPPLIES

- Christmas cookie cutters
- Rolling pin
- Straw or skewer
- Baking sheet and parchment paper
- Ribbon or twine
- Acrylic sealer or Mod Podge, optional

Tip: For a marbled effect, gently twist two colored dough portions together before rolling. Do not overmix, or the colors will blend completely. ♥



DIRECTIONS

1. Combine the flour and salt in a large bowl.
2. Gradually add the warm water, mixing until a dough forms.
3. Divide the dough into separate portions for each color.
4. Add a small amount of gel food coloring to each portion. Knead until the color is evenly blended and the dough is smooth. Wear gloves to prevent staining.
5. Roll the dough about 1/4 inch thick on a lightly floured surface.
6. Cut out Christmas shapes such as trees, stars, stockings, gingerbread people, snowflakes, or ornaments.
7. Use a straw or skewer to make a hanging hole near the top.
8. Place the cutouts on a parchment-lined baking sheet.
9. Bake at 250°F for 1 1/2–2 hours, or until completely firm and dry. Turn them halfway through if needed.
10. Let the decorations cool completely.
11. Paint or embellish them if desired, then seal with Mod Podge or a clear acrylic sealer.
12. Thread ribbon or twine through the holes and hang.



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These decorations are not edible. Keep them away from pets, small children, moisture, and open flames.