



MAKING SALDOUGH STARFISH

YOU WILL NEED:

- 2 cups of flour
- 1 cup of salt
- 1 cup of water
- Baking pan
- Toothpick

1. Mix all the ingredients together in a bowl until thoroughly combined. Knead for a few minutes until the dough is soft.

2. To create a starfish shape, start with a ball of dough. Gently pull out five "blobs" evenly spaced around the centre to become the arms. Try to make them as equal as possible. You can always add more dough or take some off if a starfish arm is too small or too big.

3. Now just gently pull on each arm and shape it to look like a starfish. I like to push on the sides and pull the arms out, then lightly press on the top and sides to make the basic starfish shape.

4. Now comes the fun part! This is where you and the kids get to customise your starfish just how you like it.

5. When all the starfish have been created, you can either let them air dry over a few days or bake them. Baking is perfect for those of us who are impatient. Place them in a 325 degree oven and cook until they are firm to the touch and baked thoroughly. This can take about an hour for a small starfish, and can take 2-3 hours for a bigger, thicker starfish.

