



Salt Dough Easter Eggs

Decorating eggs during Eastertime has been a tradition dating back as early as the 13th century! Did you know that many years ago Christians were not allowed to eat eggs during Lent, the season leading up to Easter? Because of this, many people would decorate their eggs and then eat them on Easter day! Today, we'll show you how to create some longer-lasting Easter eggs using a simple salt dough recipe.

1



Gather materials:

- Circle Cookie Cutter
- Rolling Pin
- Acrylic Paint
- Brushes
- Yarn / Ribbon
- Straw
- Bowl

2



In a large bowl, mix together the flour and salt. Add $\frac{1}{2}$ cup of water and mix, then gradually stir in the remaining water. Mix until the dough is smooth and forms a ball.

NOTE:

You can add food coloring, glitter, or drops of scented oil to the mixture to create variations.



SALT DOUGH RECIPE

- 2 Cups Flour
- 1 Cup Salt
- 1 Cup Water

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3



Then sprinkle some flour on a flat surface and roll the dough out with a rolling pin.

4



Using a cookie cutter, cut out circles and roll them out vertically to create oval egg shapes. If you don't have a rolling pin, just roll up a piece of dough and flatten it into an oval shape. Make sure it's no thicker than $\frac{1}{4}$ inch.

5



Poke a hole through the top of the egg with a straw.

6



Place eggs on a greased cookie sheet and bake them at 250° for about 2 hours. Time varies depending on egg thickness, so check them often.



7



Once out of the oven and cool to the touch, paint each egg with a base color.

8



Once the base layer dries, add stripes, dots, or zig zags to decorate your eggs. Use any other decorative materials you may have to make your eggs uniquely yours! Let dry.

9



Run ribbon or yarn through the hole at the top of the eggs and tie a knot to hang them and you're done!