

Spring Flower

Modelling Dough Recipe

You will need:

- 2 cups plain flour
- ½ cup salt
- 2 tbsp cream of tartar
- 2 tbsp vegetable oil
- 1 cup of boiling water
- Colourful spring flower petals
- Optional: flower-shaped cookie cutters, pastel food colouring



Method:

- First, carefully pull the petals off seasonal flowers and chop or tear them into small pieces.
- Mix together the plain flour, salt, cream of tartar and oil in a large mixing bowl.
- Add 1 cup of boiling water to the mixture. If you would like your dough to be coloured, add some drops of food colouring to the water.
- Stir the mixture well until it is combined together.
- Once you feel that the dough is cool enough to touch, place it on a flat surface and knead the chopped petals into the dough. Knead until the dough is smooth and stretchy.
- The pretty Spring Flower Modelling Dough is now ready for children to discover, manipulate and play with.