

Dough Art

Source: JC Penny Microwave Cookbook

Ingredients: 2 Cups All-Purpose Flour 1 Cup Water
1 Cup Salt



(1). In medium mixing bowl, mix flour and salt. Gradually add water, stirring until mixture forms a ball. Knead on floured surface for 7 to 10 mins or until dough is smooth. Store in plastic food storage bag until ready to use (up to 2 days).

(2). If preparing ornaments, rope ornaments, or miniatures, spray baking sheet with vegetable cooking spray. Shape dough as desired. Microwave at power level 5 as directed or until dough is firm and almost dry. Transfer shapes to wire rack. Allow to dry for at least 24 hours before decorating. Use water or enamel paints, or felt tip markers to color dried shapes.

(Cook Time). Ornaments - Arrange 4-6 items on a baking sheet & microwave for 4-6 mins. Rotate baking sheet every 2 mins. (Shapes w/ 1/4" thickness, 2 1/2 to 3" in diameter)
Miniatures - Shapes 1/3" to 1/2" thick, up to 1 1/2" diameter. Microwave 2 at a time for 2-3 mins.

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