

Salt Dough Eggs



Salt Dough Recipe:

- 1 cup flour
- 1/2 cup salt
- 1/2 cup water

1. Combine ingredients in a bowl and knead dough.
2. Roll out dough.
3. Cut out shapes using a cookie cutter. If you do not have an egg/oval shaped cookie cutter, use a circular shape and then slightly stretch the dough to form an oval.
4. If you want to make your salt dough eggs into a banner or ornaments, poke a small hole—a straw works well.
5. Place shapes on a baking sheet lined with parchment paper.
Bake at 250 degrees F for 2 hours.

Decorating the Eggs:

- Once cooled, decorate your salt dough eggs with paints, markers, or other art supplies.
- To make your eggs into a banner, string ribbon, yarn, or string through the holes.

Show us your work!
If you make this at home, post a picture of your creation on social media with #DiscoveryCenterScience