



CHRISTMAS BREAD ORNAMENTS

4 c. flour

1 c. salt

1 1/2 c. water

Combine flour with salt; add water. Stir the mixture with a spoon until it starts to form a smooth dough. Knead dough about 5 minutes. To make ornaments, pinch off bits of dough and form shapes. Such as bears, Christmas trees, gingerbread people and snowmen or roll out the dough and use cookie cutters. To make hair, push a piece of dough through a garlic press. Bake at 350 degrees for 45 minutes or until golden brown. Paint with acrylic paints, then spray with clear acrylic spray. On the back of the ornament, write the name and the year.