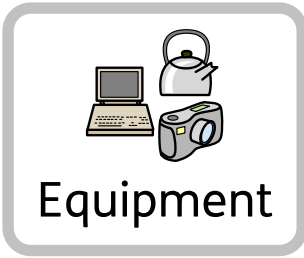


Recipe



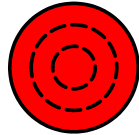
Recipe



I will



use:



Large



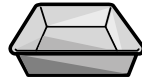
bowl



Mixing



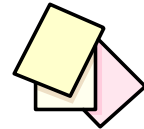
spoon



Baking tray

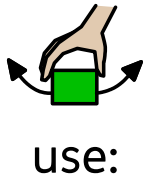
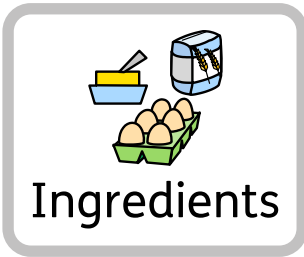


Baking



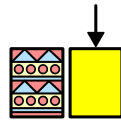
paper

Recipe



1

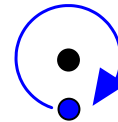
cupful of



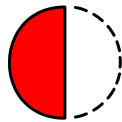
plain



flour



(about 250g)

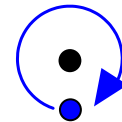


half

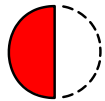
a cupful of



water



(about 125ml)



half

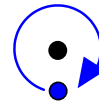
a cupful of



table

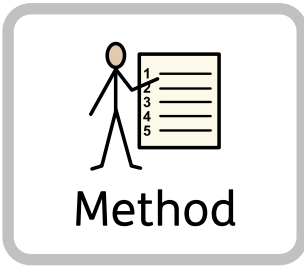


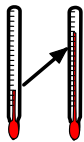
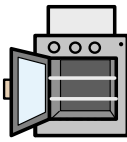
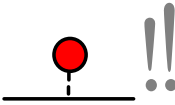
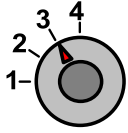
salt


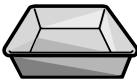


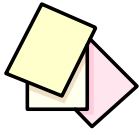


(about 125g)

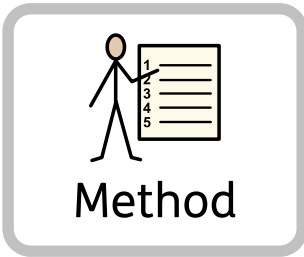
# Recipe





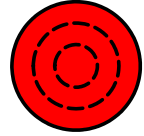






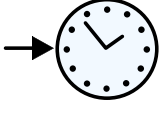
**1**      
1. Preheat the oven to its lowest setting


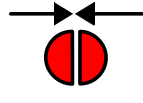
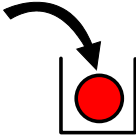

**+**       
and line a baking tray with baking paper.

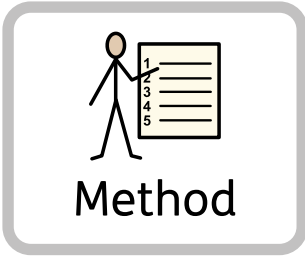
Recipe



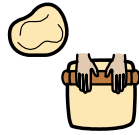
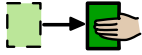
**2**   **+**     
2. Mix the flour and salt in a large

   **+**    
bowl. Add the water and stir until it

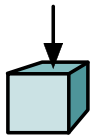
     
comes together into a ball.



3



3. Transfer the dough to a floured work



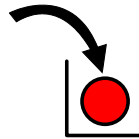
surface

+

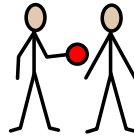
and



shape



into



your



dragon.

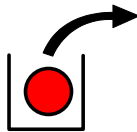


You can



roll

it



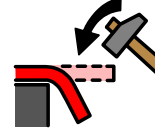
out

+

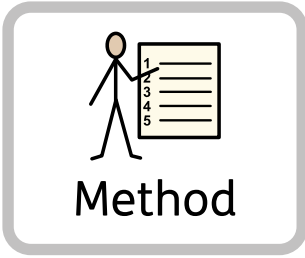
and


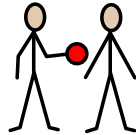
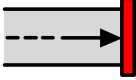

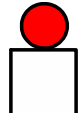



cut out

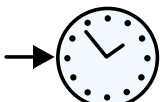
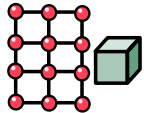


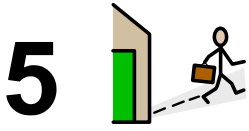
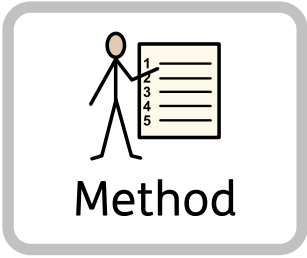
shapes.



**4**        
4. Put your finished items on the lined

  **+**  **3**    
baking sheet and bake for 3 hrs or

   
until solid.



5.

Leave

to



cool

+

and

then



paint.