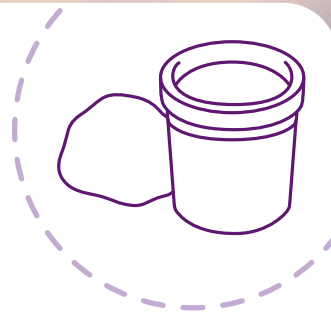


Scented and Textured

Modelling Dough Recipe



You will need:

2 cups plain flour
½ cup salt
2 tbsp cream of tartar
2 tbsp vegetable oil
Up to 1.5 cups boiling water
Few drops of glycerine
Food colouring, such as purple and yellow
Natural food flavourings and extracts: lavender extract, lemon extract, vanilla essence
Different textures: lavender flower heads, lemon zest, a selection of different cereals

Method

1. Mix together the flour, salt, cream of tartar and vegetable oil in a large mixing bowl.
2. Add the food colouring and your chosen scent to one cup of boiling water and then pour into the other ingredients in your mixing bowl.
3. Add a few drops of glycerine, to give your dough some extra shine.
4. Stir the mixture well, until it is combined together and it forms a dough.
5. Once you feel that the dough is cool enough to touch, place it on a flat surface. You may need to use a small amount of flour to dust the work surface if the dough is sticky.
6. Knead until the dough is smooth and stretchy and then roll the dough in a shallow bowl of your chosen textured material.
7. Repeat steps 1-6 to create a different-scented and textured dough.
8. The Scented and Textured Modelling Dough is now ready for learners to discover, manipulate and play with.

Scented and Textured Dough Suggestions:

Smooth Lavender Modelling Dough: Add purple food colouring and a few drops of natural lavender extract food flavouring. For older learners, you may wish to pull apart some lavender flower heads to add to the dough.

Zesty Lemon Modelling Dough: Add yellow food colouring and a few drops of lemon extract which will give a lovely citrusy scent! Grate lemon zest and roll the dough through the zest to press it into the dough.

Crunchy Vanilla Modelling Dough: Add food colouring of your choice and a few drops of vanilla essence. Roll the dough through a shallow dish of different cereals to give the dough a crunchy, bumpy texture.



Disclaimer: This resource is provided for informational and educational purposes only. As this resource refers to sensory activities, sometimes including food items/ingredients, supervising adults should check for allergens and assess any potential risks before the activity and only proceed if it is safe to do so, for example, even the shallowest amount of water can be extremely dangerous. Raw flour, like other raw products, may contain harmful bacteria. Heat treating the raw flour may make it safer in the event of accidental consumption; however, this is not guaranteed. Learners should wash their hands before and after these activities. This resource is not taste-safe. You must contact a suitably qualified professional if you are unsure. Twinkl is not responsible for the health and safety of your group or environment. Please be aware that learners should be supervised at all times due to potential hazards with handling and exploring sensory objects, particularly young or vulnerable learners.