

## Charity Necklace

Level: Easy

Drying: Microwave or oven

There are variations of recipes available but I have combined all the best bits and I have created the best one to make your creations look great. My perfect recipe, methods and top tips are available to purchase online @ [www.heavenlydoughcreations.com](http://www.heavenlydoughcreations.com)

Simple dough recipe-use 2 cups of plain flour to one of cup water, mixed this, and then knead. Ensure the dough is firm enough or the beads will distort during drying. Do this by holding up a sausage shape, if the dough droops and loses its shape, more flour is required then knead again.

### Basic Equipment

Standard baking equipment including: scales or cup, bowl, rolling pin

Sharpe vegetable knife (plastic for kids)

Cocktail sticks

Drinking straw and egg box

Brushes for paint and varnish/Acrylic paints/Polyurethane varnish/Brush cleaner.

### Method

1. Roll out into ½ inch sausage.
2. Cut along sausage but make the pieces of varying sizes
3. Carefully turn each piece on its end. Use the drinking straw to pierce hole in the middle and remove the dough.
4. Use cocktail sticks (or a broken kebab skewer) to thread the dough carefully on to the sticks.
5. Rest the loaded cocktail sticks in the spaces of an empty egg carton.
6. Put a piece of kitchen roll in the microwave to absorb the water from the drying dough.
7. Microwave on low heat for a minute and allow cooling.
8. Repeat step 7, until dry, turning the beads at interval to prevent sticking. (The items can be dried in an oven on a low heat for approximately one hour, but an oven proof tray is used as an alternative to the egg box). When completely dry the dough will make a hollow sound when tapped.
9. Varnish twice with a polyurethane varnish. Dry between coats. Paint with acrylic paints and varnish again. Thread beads onto leather style necklace string, available at craft shops.

**Thank you for your donation.**

Ruth 2:12

May the Lord repay you for what you have done.



Charity Necklace Instructions by [Heavenly Dough Creations](http://www.heavenlydoughcreations.com) is licensed under a Creative Commons Attribution All Rights Reserved. Based on a work at [www.heavenlydoughcreations.com](http://www.heavenlydoughcreations.com).