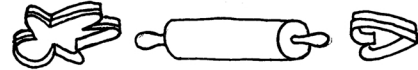


Roll out: If dough is still too dry to roll without a lot of little cracks, mist and knead again. Roll out to about a 3/16" thickness or more depending on size of cutters. Dough will shrink in all directions somewhat as it dries, so ornaments will end up a bit smaller.



Mix: (parts can be teaspoons, tablespoons, quarter cups, etc. A good size batch has two small tins of cinnamon as a base.)
2 parts powdered cinnamon
1 part white or unbleached flour
1 part apple sauce
1 part wood glue. A brown version of wood glue made for darker woods is usually available at hardware stores and won't lighten the dough as much. Mix all ingredients thoroughly until you have a stiff dough. Since consistency may vary due to apple sauce or glue, a runable dough on counter and mist with water with a spray mister. Knead and mist until you have a moist dough that is not sticky. Wrap tightly in plastic and refrigerate overnight. Next day take dough out ahead to get it to room temperature before using.



This dough will dry to a "permanent" hardness, but will still retain its wonderful aroma of cinnamon. It smells so good you will be tempted to taste, but please don't. There are many variations of this type of dough, but here is my own tried and true recipe:

Notes: Dampness may cause softening if you live in a humid climate. Dry in a barely warm oven (150°) to restore to hardness.



STAINING OR RECOLORING: Small holes can be drilled using a power drill, unless you polished holes while dough was wet. Use 1/8" wide colored sand. Ribbed or other suitable stringing. Glue in allspice if any.

Oil: To restore rich color, lightly brush all sides with vegetable oil and air dry.

Bake: Bake at 200° or a little less for about one hour, then let cool completely.

dry: It is best to dry these so that they can get air on all sides. To do this you can use a piece of aluminum screening or a frying shield in kitchen gadget places which is made from screen and has a handle. Place ornaments on screen to dry, turning a few times. Allow to air dry about a day or until uniformly light colored on both sides. (If they are not completely air-dried, they may bubble up in the oven.)

CUT OUT OR SHAPE: Small cookie cutters (2" or so) work best or you can form beads to use in garlands. Police holes for strings or holes can be drilled later. "ginger-bread" men can have indentations made to give whole allspice in later which also adds a nice smell.



A Nice Garland:

Get live boxwood branches from a florist. String layers of boxwood leaves with 1/2" cinnamon dough balls or hearts, slices of dried crabapple (slice whole and dry in the fall), and/or cranberries, tiny pine cones or drilled-through hazelnuts.

An Original
CINNAMON DOUGH
RECIPE
by
Gail Wilson

A recipe to make a "permanent" dough for creating ornaments by hand or from cookie cutters that remains hard and smells of cinnamon.

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