

Trail to Creativity: You Can Sculpt!

Find Out: There are sculptures that last for centuries, and some that are meant for a day. Discover sculptures that you may eat, wear or use. Brighten someone's day with sculptures good enough to share.

Purpose: Young people will be able to

- explore sculpture as an art form in daily life
- choose an art medium they can creatively shape
- discuss their sculpture and the medium they used
- share a handmade creation with people who cannot readily interact with others
- invite others to learn or share the sculpting experience

Sculpture: shaping figures or designs in the round or in relief as by modeling clay or dough, carving wood, chiseling marble or casting in metal.

McRel Standards:

Visual Arts: Standard 1 : Understands and applies media, techniques, and processes related to the visual arts

Standard 5: Understands the characteristics and merits of one's own and others' artwork.

Language Arts: 1.7; 4.4

Reading: 7.1, 7.4

Math: 1.2; 2.5; 3.3; 5.5; 9.1

Life Work: 1:1

Science: 13.3, 13.6

Behaviorial Studies: 1.4; 2.5; 3.3; 3.8; 4.3 and 4.5

Leader: Bring a few pictures or examples.

- Have youth research a variety of sculptures through books, visiting local sculptures in parks, schools, art studios, museums, libraries, or even a baker!
- Ask members to tell or write three observations about a sculpture they visited or read about—Ex: the medium used, what sciences were involved in making it
- Consider how the sculpture makes them feel and what they think is being expressed by the sculptor.
- Does the sculpture remind them of a story/book they've read? Why not write a play using papier mache masks? Develop a short story or poem about a sculpture.

Get into It!

Work with a partner and choose from:

- **Edible sculpting**
Cheesy Pretzels or Soft Pretzels
Lattice Braided Sweet Bread
Favorite Teddy Bear
Huge Hairy Spider or Green Striped Snake Cookies
- **Wearable sculpting**
Papier-Mache' Masks
- **Useable sculpting**
Salt Dough Cornucopia, coasters, and baskets

Papier mache may sound French, but it originates from China-- the inventors of paper. The Chinese used papier mache to make helmets toughened by many layers of lacquer. Examples have been found dating back to the Han Dynasty (BC 202 – AD 220).

From China, the interest in papier mache spread to Japan and Persia, where it was used in mask making and festival activities.

Eventually it spread across the world. France was the first European country making its own papier mache wares, and England followed suit in the 1670s. There was only a half-hearted interest until the late 1700s and into the 1800s, when it became widely used.

More: www.papiermache.co.uk

Plan:

- **Choose a type of sculpture to prepare.** Read the instructions (recipe) from top to bottom. Gather the ingredients and supplies needed.
- **Half the fun is sharing.** Explore sending sculpture creations with Meals on Wheels volunteers for those home bound, at Sr. Centers, in Hospice, or another Camp Fire unit!
- **Get involved with Bake n' Take Day,** the fourth Saturday in March (Visit www.homebaking.org to learn more).
- **Create a play to go with your Papier Mache' Masks.** Invite guests.
- **Fill a Salt Dough Sculpture** basket or cornucopia and deliver it to a local food pantry or shelter.
- **Go sculpt with another group.** Set a time to teach younger children or join Seniors. Shaping dough is good therapy.

Do: Wash hands and surfaces well. Prepare sculpting dough. Create.

- **Math Challenge: Double or Halve recipes** (Learn more about scaling recipes) This may be essential in preparing enough dough for a group.
- **Every child wants their own edible art...**Tuck a small piece of paper with child's initials under the edge of the dough art before baking OR, bake on parchment paper and label each.

Reflect:

- Describe why you chose the medium, colors or shapes you did.
- How did it go? What was good, frustrating or difficult?
- How does your sculpture connect to your life?
- If you shared or gave your sculptures to others, what was the response?
 - Who else might enjoy sculpting?
- How and where could you teach or assist them?

Experiential Learning

#1: Do it—Experience the activity.

#2: What happened—Share publicly the results, reactions, observations.

#3: What's important—Process by discussing, looking at the experience, analyze and reflect.

#4: So what—Generalize to connect the experience to real-world examples.

#5: Now what—Apply what was learned to a similar or different situation; practice.

Adapted from *Cooperative System Curriculum Handbook*. 1997. University of MN. St. Paul, MN.

Cheesy Pretzels

Makes 16 pretzels

Ingredients

- 1 ½ cups all-purpose flour*
- 2/3 cup milk
- ½ cup shredded Cheddar cheese (2 ounces)
- 2 tablespoons butter or margarine, softened
- 2 teaspoons baking powder
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 large egg
- Coarse salt

*Self-rising flour may be substituted; if so, omit baking powder and salt

Directions

1. Heat oven to 400°F. Grease cookie sheet. Mix all ingredients except egg and coarse salt in medium bowl with fork until soft dough forms. Smooth dough gently into ball on floured board. Knead 10 times. Divide dough in half.
2. Roll half of dough into 12x8-inch rectangle. Cut rectangle lengthwise into eight 1-inch strips. Fold each strip lengthwise in half into 12x1/2-inch strip; pinch edges to seal. Twist each strip into pretzel shape. Place seam down on cookie sheet.
3. Beat egg in small bowl with fork until blended. Brush pretzels with egg. Sprinkle lightly with coarse salt.
4. Bake 15 to 20 minutes or until golden brown. Remove from cookie sheet to wire rack. Repeat with remaining half of dough.

Get creative:

Shape pretzel initials for his or her name. If helping young children, shape in capital alphabet letters.

Shape dough as snowflakes! (See Soft Pretzels for directions). The coarse salt sparkles and adds the final touch.

Every child wants their own pretzel...Tuck a small piece of paper with child's initials on it under the edge of their pretzels prior to baking to identify their pretzel. OR bake pretzels on parchment paper and label each.

Nutrition Facts: 1 Pretzel

Calories 80 (Cal. from Fat 25); Total Fat 3g (Saturated 2g)
Cholesterol 20mg; Sodium 1280mg; Potassium 35mg
Total Carbohydrate 10g; (Dietary Fiber 0g); Protein 3g
% Daily Value: Vitamin A 2%; Vitamin C 0%;
Vitamin D 2%; Calcium 6%
Iron 4%; Folic Acid 0%

Source: *Bake Sale Favorites*. Gold Medal Flour
www.bettycrocker.com

What you'll need

Ingredients to make enough dough so each child may shape one or two
Table cleaning supplies
Bowls for mixing dough
Baking sheet pans
Slips of paper to write child's initials on OR parchment pan liners
Brush to egg wash pretzels
Oven
Wire cooling racks

*Sources of Coarse Salt, Sesame or Poppy Seeds or Wheat Germ

Look for at your store or order from:

- Bob's Red Mill—
www.bobsredmill.com
- King Arthur Flour—
www.KingArthur.com
- Hodgson Mill—wheat germ
www.hodgsonmill.com
- Morton Salt—Kosher Coarse
www.mortonsalt.com

Soft Pretzels--Makes 14 pretzels.

Ingredients

4 to 4-1/2 cups all-purpose flour*
2 tablespoons sugar
1 envelope fast rising (highly active) dry yeast
1-1/2 teaspoons salt
1 cup milk
1/2 cup water
2 tablespoons vegetable or sunflower oil
2 eggs, lightly beaten
Coarse salt, or poppy or sesame seeds, or wheat germ

*You may substitute half the all purpose with whole wheat flour

Directions

1. In large bowl, combine 2 cups flour, sugar, yeast, and salt.
2. Heat milk, water, and oil until very warm (120 degrees to 130 degrees F); stir into dry ingredients.
3. Stir in enough remaining flour to make soft dough. Knead on floured surface until smooth and elastic, about 4 to 6 minutes. Cover; let rest on floured surface 10 minutes.
4. Divide into 14 equal pieces. Roll each piece to 20-inch rope. Cover; let rest 5 to 10 minutes until risen slightly.

To shape

Pretzels: Curve ends of each rope to make a circle; cross ends at top. Twist ends once and lay over bottom of circle. Place on 2 greased baking sheets. Go to step 5.

Snowflakes: Cut a 20-inch rope into three, about- equal pieces. Lay one flat on the greased baking sheet. Cross the other two over the middle of the first piece. Press firmly where they cross. Flatten the ends of each spoke and snip with kitchen scissors in three places, to about 1-inch in from the ends. Press the snipped portion to make it spread out. Snip spaces in the "spokes" of the snowflake and use fingers to spread open the holes and make the flake lacier looking. Go to step 5.

Braided sticks: Flatten a rope slightly. Use kitchen shears or a dough cutter to cut the rope into three thin strands. Pinch all three together at one end and fold under slightly to secure. Lay this on greased baking sheet pan. Braid, pinching and tucking both ends firmly to secure. Go to step 5.

5. Brush with beaten eggs. Bake at 350 degrees F. for 15 minutes. Remove from oven; brush again with eggs. Sprinkle with coarse salt, cheese, poppy seed, or sesame seed.
6. Return to oven and bake for 15 minutes or until done. Remove pretzels from baking sheets; let cool on wire racks.

Nutrition Facts: One of 14 pretzels (2.8 oz—80g) w/sesame seeds
200 calories; Total fat, 5g; Sat. fat, 1g; Cholesterol, 30mg;
Sodium, 220 mg; Potassium, 163 mg; Total carbohydrate, 32g;
Dietary fiber, 3g (made with half whole wheat flour); Sugars, 3g
Protein, 7g; Vit. A, 2%; Vit. C 0%; Calcium 4%; Iron, 10%

Source: Fleischmann's Yeast—www.breadworld.com

What you'll need

Ingredients for enough dough so each child can make one or two pretzel shapes
Coarse salt, seeds or wheat germ
Table cleaning supplies
Large bowls and stirring spoons
Dry and liquid measuring cups
Measuring spoons
Baking sheet pans
Option: Parchment paper OR slips of paper to label pretzels
Pastry brush for egg wash
Oven
Wire cooling racks

*Sources of Coarse Salt, Sesame or Poppy Seeds or Wheat Germ?

Look for at your store or order from:

- Bob's Red Mill—
www.bobsredmill.com
- King Arthur Flour—
www.KingArthur.com
- Hodgson Mill —wheat germ
www.hodgsonmill.com
- Morton Salt—Kosher Coarse
www.mortonsalt.com

Cheese-Filled Sweet Lattice Braid--Makes 2 braids Dough

1 envelope (2 ¼ teaspoons) fast-rising, highly active yeast
1/4 cup warm (120-130 degrees F)* water
1/2 cup warm (120-130 degrees F)* milk
1/4 cup (1/2 stick) butter
1 1/4 teaspoons salt
1/4 cup sugar
1 teaspoons vanilla
1 large egg, lightly beaten
3 cups unbleached all-purpose flour

Filling**

8 ounces light cream cheese
1/2 cup sugar
3 tablespoons unbleached all-purpose flour
1 large egg, lightly beaten
2 teaspoons vanilla

Finishing touches

Egg Glaze: 1 egg yolk and 1 tablespoon cold water, beaten
Sparkling sugar, sliced Almonds

What You'll Need

Ingredients so each child may form one braid
Baking sheet pans—have each child bring one
Mixing bowls and spoons
Dry and liquid measuring cups; measuring spoons
Plastic food wrap and pan spray—*spray wrap before using it to lightly cover dough*
*Food thermometer to take water temperature, if possible
Table cleaning supplies
Oven
Wire cooling racks
Plastic food storage bags to wrap cooled, finished braid

*If very warm liquids are used, the dough will not need long rising times—but be sure to keep liquids under 130 degrees F.

****Filling Option:** Add ½ cup dried cherries

Directions:

Dough

1. Combine all of the dough ingredients, and mix and knead them together -- by hand, mixer or bread machine -- till you've made a soft, smooth dough.
2. Allow the dough to rise, covered, for 30 minutes until it's puffy (not necessarily doubled in bulk).

Filling- While the dough is rising, prepare the filling by mixing all of the ingredients together till smooth. Chill until ready to use.

Assembly

1. Transfer the dough to a lightly oiled work surface, and divide it in half. Roll each half into a 12 x 8-inch rectangle. Spread half of the filling lengthwise down the center third of each rectangle.
2. Cut 1-inch-wide strips from each side of the filling out to the edges of the dough. Fold about an inch of dough at each end over the filling to contain it, then fold the strips, at an angle, across the filling, alternating from side to side to make a criss-cross pattern.

Baking

1. Allow the braid to rise, covered, for 1 hour, till it's almost doubled in size.
2. Preheat the oven to 350 degrees F. Brush the braid top with the egg glaze and sprinkle with sparkling white sugar or almonds, if desired.
2. Bake the braid in the preheated 350°F oven for 35 to 40 minutes, or until it's golden brown. Remove it from the oven, and cool on a wire rack.

Nutrition Facts: One of ten slices from a braid (2.2 oz—62g) made with light cream cheese and including the dried cherries provides: 170 calories; Total fat, 5g; Sat. fat, 3g; Cholesterol, 45 mg; Sodium, 210 mg; Potassium, 70 mg; Total carbohydrate, 26g; Dietary fiber, >1g; Sugars, 9g; Protein 4g. Vit. A, 8%; Vit. C 0%; Calcium, 4% and Iron 6%.

Source: King Arthur Flour Company---www.KingArthurFlour.com

Huge Scary Spiders –Makes 20 spiders

Ingredients

- 2 ounces of unsweetened or semi-sweet chocolate
- 1 1/4 cups all-purpose or whole wheat flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 cup margarine or butter
- 1 cup sugar
- 1 large egg, beaten
- 1 teaspoon vanilla extract
- 40 red baking candies or "red hots"
- 20 walnut or pecan halves

Directions

1. Preheat oven to 375°. Lightly grease baking sheet.
2. In a saucepan, melt chocolate over low heat. Let cool. In a small bowl, mix flour, baking powder and salt. In a medium bowl, beat margarine on low speed or by hand until smooth. Add sugar and beat until creamy. Stir in egg, vanilla and chocolate. Add flour mixture and mix well, forming a stiff dough.
3. To make a spider, shape a 2 inch flat oval for the body. Make the spider's head by flattening a circle about 1/2 in diameter.
4. Shape dough for eight legs, each about two inches long and less than 1/4 inch wide. Attach the head and legs to body. Put two red candies into head for eyes. Press the pecan or walnut half into the back for a design.
5. Bake for 5-8 minutes. Let spiders cool on baking sheet to avoid breaking when removing.

Nutrition Facts: One of 20 spiders (1 oz—28g) provides: 120 calories; Total fat, 5g; Sat. fat, 2.5g; Cholesterol, 15mg; Sodium, 90 mg; Potassium, 47 mg; Total Carbohydrate, 17g; Dietary fiber, >1g; Sugars, 10 g; Protein, 2g. Vit. A and Calcium, 2%; Iron 4%, Vit. C 0%.

What you'll need

Ingredients so each person may shape one or two spiders or snakes
Microwave or stove and pan to melt chocolate
Mixing bowls, spoons
Dry measuring cups and spoons
Baking sheet pans
Oven
Wire cooling racks
Plastic food bags to wrap cooled sculptures
Pieces of paper or parchment pan liners to label each sculpture

Striped Green Snakes –Makes about 40 snakes

Ingredients

- | | |
|-------------------------------|---|
| 2 1/2 cups all-purpose flour | 1/2 cup vegetable or sunflower oil |
| 1 1/2 teaspoons baking powder | 2 large eggs, beaten |
| 3/4 teaspoon salt | 1 teaspoon vanilla |
| 1 teaspoon cinnamon | Red baking candies or "red hots" for eyes |
| 1 cup sugar | Green food coloring |

Directions

1. Preheat oven to 350°. Lightly grease baking sheet.
2. In a small bowl, mix flour, baking powder, salt and cinnamon. In a medium bowl, combine sugar, oil, egg and vanilla. Slowly add flour mixture and mix well forming a stiff dough.
3. Mix roughly 8-10 drops of green food coloring into dough. The coloring will not mix evenly, so the dough will yield striped snakes. Roll out the dough to about 6-7 inches long and 1/4 inch wide. Shape the dough with two S curves.
4. Put two red candies in for eyes. Bake for 8-10 minutes. The snakes cook quickly so be careful not to over-bake. Carefully remove from baking sheet and let cool.

Nutrition Facts: One of forty snakes (0.7 oz—18g) provides: 80 calories; Total fat, 3g; Sat. fat, 0g Cholesterol, 10 mg; Sodium, 70 mg; Potassium, 12 mg; Total carbohydrate, 11g; Dietary fiber, 0g Sugars, 5g; Protein, 1g. Vitamins A and C, 0%; Calcium 0%; Iron, 2%

Source: The Sugar Association—www.sugar.org

Favorite Teddy Bear Cookies

Makes: 1 1/2 dozen cookies

Ingredients:

- 1 cup granulated sugar
- 3/4 cup butter, softened
- 1 large egg
- 2 teaspoons vanilla
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 2 (1-ounce) squares unsweetened baking chocolate, melted

Option: Egg yolks, food coloring for painting

Instructions:

1. Heat oven to 375°F.
2. Combine sugar, butter, egg and vanilla in large mixer bowl. Beat at medium speed, scraping bowl often, until well mixed (1 to 2 minutes).
3. Reduce speed to low; add flour, baking powder and salt. Beat, scraping bowl often, until well mixed (1 to 2 minutes).
4. Divide dough in half. Place half of dough in medium bowl. Stir in chocolate by hand.
5. For each teddy bear: Form a portion of either color dough into
 - one large (1-inch) ball for body
 - one medium (3/4-inch) ball for head
 - four small (1/2-inch) balls for arms and legs
 - two smaller balls for ears.

Add additional small balls for eyes, nose and mouth, if desired. Press dough through a garlic press for crazy hair and press onto the head.

Repeat with remaining dough, making either vanilla or chocolate teddy bears or mixing the doughs to make two-toned teddy bears.

6. To form each cookie, place large ball (body) on ungreased cookie sheet; flatten slightly. Attach head, arms, legs and ears by overlapping slightly onto body. Add nose, eyes and mouth. Use fork to make claws on paws. Paint if desired (see box).
7. Bake for 7 to 8 minutes or until body is set. Cool 1 minute; remove from cookie Sheet onto wire rack. Cool completely.

Nutrition Facts: One Teddy Bear cookie (1.5 oz—43g) provides: 190 calories; Total fat, 9g; Sat. fat, 6g; Cholesterol, 30 mg; Sodium, 70 mg; Potassium, 50 mg; Total carbohydrate, 24g; Dietary fiber, >1g; Sugars, 11g Protein, 2g; Vit. A, 6%; Vitamin C, 0%; Calcium, 2%; Iron, 6%

Source: *Baking Fun at Camp Cookie.* Land O' Lakes—View bears at www.landolakes.com

What you'll need

Ingredients so each person may shape one or two spiders or snakes
Microwave or stove and pan to melt chocolate
Mixing bowls, spoons
Dry measuring cups and spoons
Baking sheet pans
Brushes and small dishes to paint
Oven
Wire cooling racks
Plastic food bags to wrap cooled sculptures
Pieces of paper or parchment pan liners to label each sculpture

Before baking: Make *egg tempera paints* and paint patterned vests, caps, hair or socks with dots, plaids, hearts or other fun designs on the white dough portions of the bears. Bake cookies as directed.

Egg tempera paints: Use a separate dish for each color. Mix 1 egg yolk, 1 teaspoon cold water and food coloring or dry tempura paint to make desired colors. Reserve a few bowls for mixing colors (red + blue=purple; red + yellow=orange etc.)Paint the desired designs and bake.

Source: American Egg Board—www.aeb.org

Papier-Mache' Masks or Decorative Bowls

Two sessions will be needed to complete this project.

- *Make masks to create a play or to hang as a wall decoration.*
- *Create a decorative bowl for home or gifts.*

Ingredients--Makes 1 ½ cups paste

1 cup all purpose flour

1 cup cold water

- Use a wire whisk to beat flour and water into a smooth paste.

Many strips of newspaper, 1 X 4-inches

Additional newspaper

For Masks:

1. Cover work surface with newspaper.

Mask Frame: Fold a double sheet of newspaper into a long 1 ½-inch wide band that will form an oval slightly larger than your face. Staple this strip firmly together into an oval shape. Cover the staples with small pieces of masking tape.

2. Fold 4 more long bands. Staple these bands across the oval, one lengthwise, three across.

Mask face:

1.. Dip strips of newspaper in the paste. Pull strips between 2 fingers to take off extra paste.

Place strips, overlapping slightly and smoothing as you go to cover the mask frame. Cover the frame in 4-5 layers.

2. Before laying the last layer, shape small paper cones or balls to form a nose or ears if desired. Let dry overnight.

3. Cut out the eyes and mouth with craft knife or sharp scissors. Paint the mask and let it dry completely. To make your mask shiny, apply a coat of acrylic or clear craft sealing spray.

For Bowls:

1. Choose a bowl the size you wish to create. Put bowl upside down. Spread a thick layer of petroleum jelly over the outside and rim of bowl.

2. Dip 1 paper strip at a time into paste. Pull strip between 2 fingers to take off extra paste. Put wet paper strips on outside of bowl in an up-and-down pattern, covering all of bowl.

3. Dip more paper strips into paste. Add a second layer of paper strips to bowl, putting them crosswise over the first layer of strips.

4. Dip more paper strips into paste. Add 4 more layers of paper strips to bowl, first going up and down, then going across. Let dry 24 hours.

5. Take papier-mache bowl off the regular bowl. Using a table knife to loosen around the edge. Paint inside and outside of the papier-mache bowl with tempera paints, creating your own design. Let dry.

6. Spray sealing spray on bowl to keep it longer.

Source: Gold Medal *Rainbow Bakery Children's Cookbook*. –www.bettycrocker.com

What you'll need

Lots of newspaper

Stapler and staples

Flour

Water

Precut 1 X 4-inch newspaper strips

Masking tape

Scissors or craft knife

Acrylic or tempura poster paints

Paintbrushes

Clear sealing spray for crafts

Bowl option: Each person needs a bowl the size they wish to create

Petroleum jelly

Leader Notes: The paste and the bowls are not for eating!
Paste may be stored up to 5 days in the refrigerator.

About papier mache:www.papiermache.co.uk

Sculpting with Salt Dough

Salt Sculpture Dough

1 cup all purpose flour*
½ cup table salt
2 teaspoons cream of tartar
1 cup water
A few drops of food coloring, optional
Vegetable oil

Directions:

1. In medium saucepan, mix 1 cup flour, 1/2 cup salt, 2 teaspoons cream of tartar, 1 cup water, and a few drops of food coloring (optional). For more brilliant shades, use paste food colors, available where cake decorating supplies are sold.
2. Cook over medium heat, stirring constantly, until mixture is very thick and forms ball. It is thick and lumpy while cooking.
3. Cool slightly, then knead in 1 or 2 drops of vegetable oil.

Uncooked variation:

2 cups all purpose flour*
1 cup salt
1 cup water
1. Combine flour and salt in a large flat-bottomed bowl.
2. Add water a little at a time, mixing as you pour, to form a ball, add a little water if too stiff; more salt for a firmer dough.
3. Knead 7-10 minutes for firm dough consistency.
Store dough in a plastic bag when not being sculpted.

Source: Morton® *Klaymates Dough*. www.mortonsalt.com

Shaping starters. Little People Coasters

Cut a circle of ¼-in. thick dough slightly larger than the mug or cup it will hold. Cut out little people (gingerbread boy or girl cookie cutters), to stand around the dough circle. Attach little people at hands and feet around the bottom circle, wetting feet and hands with water to bond them, pressing them together. Paint with egg finish, then bake.

Coiled or Braided Basket

Cover a large inverted mixing bowl tightly with aluminum foil. Turn up the edge of the foil to make a shelf. Cut a circle of ½-in. thick dough. Place this circle on top of the inverted bowl, forming the base. Shape long, very thin snakes of dough and braid using three strands, or twist two strands. Starting at the base circle, place the braids or twists around the bowl, firmly pressing each new row of into the row before it, dampening with water to stick together. Stop when you reach the foil shelf. Use one long braid laid around the top edge to finish. Brush with egg finish if desired. Bake upside down, at 325 degrees F, until dough is firm. Remove the bowl and return to the oven to bake until hard.

Finishes.

Natural: Air dry piece for 48 hours, on screen if possible for best air flow.

Baked: Simply bake until golden brown @ 325 degrees. Varnish if desired.

Egg finish: After baking for 15 minutes, remove from oven and baste with whole beaten egg. Return to oven until done. For darker finish, rebaste every 10 minutes until done.

Painted: Acrylic white paint followed with coat of color of choice. No varnish is needed.

What you'll need

Dough supplies

Ingredients for multiple batches of dough in several colors
Dry and liquid measuring tools
Cooked dough: Saucepan and cooking burner; stirring spoon
Uncooked dough: Mixing bowl and spoon

Plastic storage bags or containers

*Use different kinds of flour for different effects—whole wheat (golden brown), rye (deeper brown), self rising (puffs up)

Sculpting supplies:

Aluminum foil, waxed paper
Basting brush
Butter knife
Garlic press (for making hair)
Pizza cutter
Rolling pin
Cookie cutters
Spoons, forks
Toothpicks
Water color brushes
Baking sheet pans
Bowls for mold
Oven, optional

Finishes: egg, shellac or varnish

Paint: White acrylic, then a color

Source: www.mortonsalt.com