

Dried Fruit Garland

1.



Slice oranges, lemons, limes, or grapefruit into 1/4 inch (half a centimetre) slices. Try to make slices as even as possible.

2.



Layout the slices on a tray lined with paper towel. Pat and gently press each piece with more paper towel to absorb as much juice as possible.

3.



Place the pieces on a tray lined with parchment paper and bake at 200°C for approximately 3-5 hours. Check regularly as baking times vary! Flip pieces after a few hours for even drying.

4.



When cool and dry, coat in decoupage glue. Let dry.
Tip: Letting the pieces air dry for a few days after baking will ensure they are ready.

5.



Gather decorating materials such as string, buttons, beads, bells, fabric, bay leaves and cinnamon sticks. Thread the materials onto your string. Tip: Make sure you leave enough string at both ends for hanging.



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