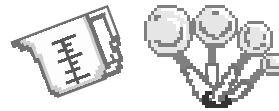


## Homemade Play-dough Recipes



### Kool-Aid Dough



#### Ingredients:

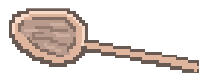
- 2 1/2-3 cups flour
- 1/2 cup salt
- 1 package unsweetened Kool-Aid
- 1 tablespoon alum
- 2 cups boiling water
- 3 tablespoons corn oil
- 1 cup additional flour

#### Preparation:

Mix the first six ingredients into a dough. After the dough cools, knead it-adding small amounts of the additional flour as necessary-until it reaches the desired consistency. Store the dough in an airtight container.



### Scented Dough

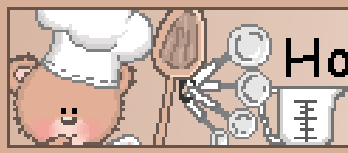


#### Ingredients:

- 2 cups flour
- 1 cup salt
- 4 teaspoons cream of tartar
- 2 tablespoons vegetable oil
- 2-3 drops scent (vanilla extract, peppermint, lemon, etc..)
- 2 cups water
- 2 packages unsweetened drink mix

#### Preparation:

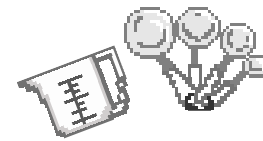
Mix the flour, salt, cream of tartar, vegetable oil, and scent in a bowl and put aside. Boil 2 cups of water and add the unsweetened drink mix. Mix everything together thoroughly. Knead the mixture when it is cool enough to handle. Air-dry to harden.



# Homemade Play-dough Recipes



## Pumpkin-Pie Play Dough



### Ingredients:

2 Cups flour      Orange food coloring/past  
1 Cup salt        2 tablespoons vegetable oil  
2 Cups water     4 teaspoons cream of tartar  
3 teaspoons pumpkin-pie spice

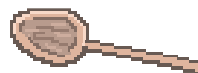
### Preparation:

Combine ingredients in a large pot. Cook on low heat. Stir until a dough forms and pulls away from the sides of the pot. Remove the dough and cool.

Encourage your child to roll out the dough and use cookie cutters to make play dough cookies or use old pie tins to create play dough pies.



## Cornstarch Dough



### Ingredients:

1 Cup cornstarch  
2 Cups baking soda  
1 1/2 cups cold water  
1/2 cup additional cornstarch

### Preparation:

Mix the first three ingredients and cook over medium-low heat, stirring constantly, until the mixture looks like mashed potatoes. Let the dough cool. Then knead it, adding small amounts of additional cornstarch as necessary to reach the desired consistency.

Store the dough in an airtight container.