

## Play Dough

When my daughter Kelly was young, I used to make batches of this dough up all the time. It's a great substitute for the commercial, wheat based brand.

Makes 1½ cups

In a medium sized bowl, whisk together:

1½ cups white rice flour¾ cup sea salt1 tablespoon cream of tartar

In a 2 cup measuring cup, whisk together:

1½ cups water
1½ tablespoons extra light olive oil
food coloring (5 – 7 drops) or 1¼ ounce) package Kool-Aid drink mix

Add liquid ingredients to dry and whisk together briskly. Place mixture in non-stick skillet on low heat. Stir often with a spatula for 2-3 minutes or until the dough begins to thicken and congeal and resemble the consistency of play dough. (I often flip mine like a giant pancake to cook thoroughly.) Dough will also change to a slightly darker shade when it is done, which helps identify which parts may need to cook longer.

Remove the pan from heat and allow the dough to cool sufficiently for handling. Once slightly cool, knead dough vigorously several times.

Store in an airtight container or resealable zippered bag when not being used.

- For this recipe, use Kool-Aid without any added sugar or sweetener.
- Darker colors of Kool-Aid provide the best shades for play dough. (At the time of this writing, Kool-Aid is gluten-free but is not corn-free.)
- I tried this recipe with several gluten-free flours and found white rice seemed to give the dough the best consistency.