Passing Control of the Ingredients

I cup of plain flour, ½ cup of salt
I cup of boiling water,
2 teaspoons of Cream of Tartar,
I tablespoon of vegetable oil,
Food colouring / scented oil

- I. Put all the dry ingredients in a bowl and mix them together
- 2. Boil a kettle
- 3. Measure the right amount of boiling water
- 4. Add the food colouring to the boiling water in the cup
- 5. Pour over dry ingredients
- 6. Add the oil
- 7. Mix carefully with a big spoon It will mix together like bread dough
- 8. Keep beating the mixture
- 9. When it is cool enough to handle, but warm enough to knead, tip onto a work surface
 - 10. Knead the dough until it is smooth and shiny
 - II. Leave it to go cold before sealing in a container or zipper bag





