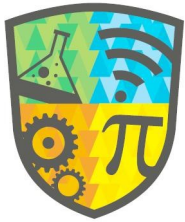


Conductive dough

Materials:

- 115 g water
- 75 g salt
- 1/2 table spoon vegetable oil
- 80 g flour
- 1 table spoon of cream of tartar
- food colouring



Procedure:

1. Mix water, flour, salt, cream of tartar, vegetable oil and food colouring (if using) in a medium-sized saucepan. A non-stick pan works best



2. Cook over medium heat, stirring continuously. The mixture will thicken, and lumps will begin to form.



3. Continue heating and stirring until the mixture forms a ball and pulls away cleanly from the sides of the saucepan



4. Turn the dough out onto a floured surface. Use caution, as it is very hot at this point.



5. Allow the dough to cool for a few minutes before kneading flour into it until the desired consistency is reached.



Storage: Keep the dough in a sealed container or bag for several weeks. For longer periods, the dough can also be frozen. While in storage, water from the dough may create condensation inside the container; this is normal. Knead the dough after removing it from the storage container to refresh its pliability.



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