

Homemade Playdough

from Jazzy Jars: Glorious Gift Ideas by Marie Browning

Combine 1 cup flour, 1/2 cup salt and 2 teaspoons cream of tartar in a saucepan. Stir in 1 cup water and 1 tablespoon cooking oil. Heat on medium, stirring, until very thick and hard to stir. The mixture will resemble mashed potatoes. Remove from heat and allow to cool 5 minutes. Turn out on a lightly floured surface. Divide into three equal parts. Add 1 teaspoon *unsweetened* drink mix, such as KoolAid, to each part. Knead until pliable and an even color. Wrap in plastic wrap and store in an airtight plastic container to keep fresh.

Simple Bread Recipe

Believe it or not, this bread takes only 1 hour and 15 minutes to make, start to finish. And it is a perfect complement to winter soups and stews.

Ingredients

5-6 cups all-purpose flour (you can substitute whole wheat flour for 1 or 2 cups).
2 tablespoons of dry yeast
2 tablespoons brown sugar
1 tablespoon salt
2 cups hot water (120-130 degrees F.)

A cake pan of hot water

Mix 3 cups of the flour with the yeast, sugar and salt. Pour in the hot water and beat 100 strokes (or 3 minutes with a mixer).

Stir in the remaining flour until the dough loses its stickiness. Turn onto a floured surface. Knead for 8 minutes.

Place dough in a greased bowl and cover with a warm damp cloth. Let rise for 15 minutes in a warm spot (away from drafts).

Punch down and divide the dough into two pieces. Shape into round loaves and place on a greased baking sheet. Cut an "X" one-half inch deep in each of the loaves with a wet sharp knife.

Place baking sheet with loaves in the middle of a COLD oven. Place a pan of hot water on the lowest shelf. Heat the oven to 400 degrees and bake 40-50 minutes until golden brown.