

## 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.