

GLUTEN-FREE DOUGH



Materials:

3/4 cup of rice flour

3/4 cup of cornstarch

3/4 cup of salt

2 tsps cream of tartar

1 cup of water

1 tsps. cooking oil

Food coloring

Mixing bowl

Gloves

Instructions:

- Pour the rice flour, cornstarch, cream of tartar, and salt into the mixing bowl.
- Add the cooking oil and the water.
- Mix the ingredients together.
- If the mixture has too much water, add more flour as needed.
- If the mixture is too dry, add more water as needed.
- Take the dough and knead it on a hard surface until it reaches a smooth consistency.
- Break off a small portion of the dough and roll it into a ball.
- Use your thumb to make a concave indent into the ball of dough and add a few drops of food coloring.
- Squeeze the dough around the food coloring and mix them together until the color is spread evenly through the dough.
- The rest of the dough can be colored the same way until you have a rainbow of gluten-free dough.
- Roll out the dough and use cookie cutters to cut out shapes.
- The possibilities of what you can create are endless.

