

## Recipe for Crepe Paper "Play" Dough

### *Crepe Paper "Play" Dough*

To make this dough, you will need the following supplies:

- 1/2 cup of flour
- 1/4 cup of salt
- a mixing bowl
- crepe paper streamers (left over from a party or about half of a 100 foot roll)
- a dish pan or other container
- water

The first step is to rip the crepe paper streamers into small pieces and place the pieces into a dish pan or other container. This is a fun project for the children to help out with. After ripping the crepe paper into the container, submerge the paper in water. Set the container aside in a safe place to sit and soak overnight. If you wish, you can add food coloring to the paper and water at this stage. (The dough you saw on the program did not have any food coloring in it). The next day, measure out 1/2 cup flour and 1/4 cup salt and pour into a mixing bowl. Then get your soaked crepe paper. Scoop the pieces out of the water with your hand. Give them a gentle shake to remove the excess water, but try not to squeeze out all of the liquid. Add the crepe paper to the mixing bowl with the flour and salt. Continue this process until all of the crepe paper is in the mixing bowl. Knead the dough for several minutes until it all comes together. Keep stored in a dry, air-tight container.

This dough, as with most other types of homemade dough, may need a little trial and error tweaking. If the dough is not coming together well because it is a little too dry, add more water and keep kneading until you get the consistency you want. If the dough is too goeey, add a little more flour. Remember to add small amounts of water and/or flour at a time, because once it is in there, you cannot take it out.

The dough will have "chunks" of crepe paper throughout it. Therefore, the smaller you rip your streamers, the smaller the "chunk" in your dough. The "chunks" can also be minimized by separating the wet crepe paper pieces the best you can as they are initially placed into the mixing bowl with the flour and salt.

Have fun trying this recipe out. We hope you and the children in your care enjoy it.