## The BEST Homemade Playdough- No-Cook, Small Batch!

Super soft and squishy homemade playdough! Easy recipe that doesn't require cooking. So easy kids can make it themselves!

🗞 Course
🗞 Cuisine
🗞 Keyword
playdough
Prop Time

American colorful, cookie dough, diy, easy, food coloring, kids, no-cook,

- Prep Time 10 minutesTotal Time 10 minutes
- Servings

1 batch

craft, kids

Calories

## Ingredients

- 1 cup all-purpose flour
- 1/4 cup fine table salt (I like to blend it to a powder first. See note)
- 1 teaspoon cream of tartar
- 1/2 tablespoon vegetable oil
- 1/2 cup boiling water
- Food coloring (I use about 15-20 drops for bold colors and half for pastels)

## Instructions

- 1. In a plastic bowl, whisk together flour, salt, and cream of tartar.
- 2. Make a well in the center of the bowl and add vegetable oil, boiling water and food coloring.
- 3. Using a rubber spatula, stir until a dough forms, add a little bit more flour if needed. (It's ok to add in more food coloring at this point if needed just be sure to really work it into the dough)
- 4. When the dough is cool enough to touch, use your hands to further incorporate the flour and knead until all flour in incorporated and dough is soft and uniform in color.( wear latex gloves if desired)
- 5. Let playdough cool completely before playing with it.
- 6. When you are ready to play with the playdough, wash your hands and have fun!
- 7. Store the playdough in a sandwich bag and place the sandwich bags in an air-tight food storage container. Store room temperature, no need to refridgerate.

## Notes

Salt: Any kind of fine table salt will do. I get a big box of course salt from the dollar store and blend it to a powder in my blendtec. This super fine salt is great for making playdough, since it dissolves well.

Add scent: This playdough is unscented but has a flour-bread smell. Feel free to add a few drops of essentials oils or soap fragrance. We LOVE adding fruit fragrances to our dough. You only need to use a drop.



4.44 from 44 ratings

Recipe from www.divascancook.com