**Powdered Sugar Playdough**

(Edible Playdough)

The ratio for this edible playdough recipe is one part of frosting to one part of powdered sugar. White frosting, flavored frosting (especially strawberry, peanut butter, or chocolate), or colored frosting can be used. White frosting with the addition of food coloring creates colors of choice.

Materials:

1 cup of frosting (flavored creates a nice scent)

1 cup of powdered sugar (cornstarch *does* work but is *not* as tasty)

Mixing bowl (glass recommended if using food coloring)

Spoon (stainless recommended if using food coloring)

Food coloring (optional)

Process:

1. Add the frosting to the bowl.
2. If optional food coloring is being used, this is the time to add it. Using the spoon, mix the food coloring into the frosting so that the color is evenly distributed.
3. Add the confectioner’s sugar to thicken the dough and give it that awesome playdough texture. Mix the frosting and confectioner’s sugar with a spoon. As the dough stiffens, it may be easier to lay down the spoon and continue by kneading.
4. Once the confectioner’s sugar is mixed completely into the frosting, remove the soft playdough from the bowl and place it on a clean surface to finish kneading into a silky, smooth ball!

This edible powdered sugar playdough has a unique texture and is a bit different than our [Little Bins for Little Hands] traditional playdough recipes. Because it does not contain preservatives such as salt, it will not last as long.



Source:

<https://littlebinsforlittlehands.com/powdered-sugar-playdough/>