

Make your own Gelli plates!

For “disposable” gelli plates (good for 2-4 weeks of fun) you’ll need:

- 1 box (4 packets) Knox Unflavored Gelatin
- 1 cup water, divided
- 5X7-ish container with a SMOOTH BOTTOM

Put 2/3 cup room temp water into your container. Sprinkle in ALL FOUR PACKETS of the gelatin. Stir quickly with fork- it will start to “bloom” and thicken immediately. Quickly pour in 1/3 cup HOT water and stir quickly to dissolve. Place in the fridge for 2-4 hours.

For PERMANENT gelli plates:

- Knox Unflavored Gelatin
- 1 6 oz bottle of Vegetable Glycerine (or 2/3 cup)
- 1/3 cup HOT water
- 5X7-ish container with a SMOOTH BOTTOM

Pour 2/3 cup (the whole 6 oz bottle) of glycerine into the smooth-bottomed dish. Sprinkle in ALL FOUR PACKETS of the gelatin. Stir quickly with a fork, as it will start to “bloom” and thicken immediately. Quickly pour in the HOT water and stir it around to break up any thick parts or clumps. Let it set up for 2-4 hours before using.

*****Notes from Melanie***** *I used a square Pyrex dish, and made the “permanent” recipe above, except that after some experimenting, I found that microwaving the whole recipe after some initial mixing gave me much better results. Nuke the dish for a minute and 20 seconds before sticking the dish in the fridge. Obviously, you can’t do this if you’re using a metal pan! Also, I left the dish in the fridge for longer than 4 hours....maybe 8 or so. Sometimes overnight.*