

## **Frugal Crafter Gelli Plate recipe notes from Tara Sartorius:**

I made several large ones in a set of 3 large inexpensive nesting cookie sheets from Walmart for printing on full size large sheets of paper (and some small shaped ones) 3-4 years ago. I store the big ones in the cookie sheets they were made in with a piece of stiff plastic (cut from clear packaging) on top. I stack the cookie sheets on each other. Smallest on the bottom. The small odd shaped ones are between two plastic sheet protectors.

They're stacked on my shelves with the purchased ones, at room temperature. (Yes, I have AC).

The big ones' edges are now leathery feeling. There's a simple fix, I had to use it when I dropped one a couple of years ago and it got pock marked and covered in dog hair.

Tear into little pieces, microwave until melted, pour it through a strainer into the cookie sheet, and it's new again.

### **Recipe is easy peasy, from the Frugal Crafter.**

**7 packets of Knox gelatin**

**1 1/2 Cups vegetable glycerin**

**1 1/2 Cups boiling water**

*Stir it all together until thoroughly dissolved.*

*Pour into whatever you're using as molds.*

*Walk away and let it set up.*

They do not mold. The gelatin is a true plasticizer when added to glycerin.

IF you add alcohol they WILL mold.

I poured mine the depth of the cookie sheets. There is a little shrinkage when they dry, which is good as it helps in getting them in and out of the pan.

They will melt in the sun outdoors in the summer. And set back up overnight outdoors. Repeatedly. My GrandGirls helped make them and came up with a ton of experiments using the leftovers.

If you take one home with you in the summer in an air conditioned car they're fine. If you're going to stop for any length of time and the car gets hot they'll melt! Unintended experiment!

They don't clean up quite as well as the Gelli plate, so if you're someone that likes a pristine plate at all times it may not be for you. If you rarely clean your plate and like crusty bits, you'll love it. Clean up pulls are awesome.

They can be melted, strained, and repoured over and over again.

They tend to curl on the edges if poured too thinly.

I ordered the gelatin in a jar and a gallon of vegetable glycerin from Amazon. Cheaper than the grocery. (A packet of gelatin is 2 1/2 teaspoons) To determine how much glycerin you're going to need pour water into your molds. Then measure the amount and divide by half for glycerin needed. For each 1 1/2 Cups of glycerin you need 7 packets of Knox gelatin. That's 17 1/2 teaspoons of gelatin for every 1 1/2 Cups of Glycerin. (I wrote that on my recipe card so the math is done LOL) We used about 2/3 of a gallon of glycerin.