

IN A LARGE BOWL, COMBINE ALL OF YOUR DRY INGREDIENTS: 1 CUP FLOUR, 2 TSP CREAM OF TARTAR, 1/2 CUP SALT.



IN A PAN, MIX 1 CUP WATER AND FOOD COLORING. THEN ADD 1 TBSP COOKING OIL.



ADD THE DRY INGREDIENTS TO YOUR PAN AND MIX WELL.



COOK OVER LOW TO MEDIUM HEAT UNTIL THE DOUGH STARTS TO FORM AND BECOMES DRY.

