

EDIBLE PLAY DOUGH

- 1/4 cup honey
- 1/4 cup creamy peanut butter
- 1 teaspoon vanilla extract
- 1 cup instant nonfat dry milk powder

1. Place honey, peanut butter and vanilla in a small mixer bowl. Turn electric mixer on to medium speed. Beat until creamy.
2. Turn speed down to low. Slowly beat in milk powder, about 2 tablespoons at a time, and beat until well blended.
3. Take dough out of bowl and place on a clean counter. With clean hands, knead the dough. To knead, push the dough away from you with the heels of your hands. Then, move the dough in front of you one-fourth turn to the right in a circular direction. Then, lift the edge of dough farthest from you and fold toward you. Continue kneading (push, turn, and fold) for 2 to 3 minutes or until dough is flexible and holds together. If dough is sticky, knead in a small amount of powdered milk. If dough seems dry, knead in a few drops of water.
4. Form dough into desired shapes, adding a few drops of water if needed. When finished, store dough in a plastic bag at room temperature. Dough will keep for a few days.
5. If desired, you can dry the shapes by placing them on an ungreased cookie sheet and bake in a preheated 200° oven for 30 minutes or until dry.

NOTE: If you play with the dough for a long time, some of the peanut butter oil may "leak" out of the dough, so protect your clothing while playing with it.

Makes about 1½ cups