



Birthday Cake Slime

Ingredients

 Marshmallows

 Vegetable Oil

 Powdered Sugar

 Sprinkles

Directions:

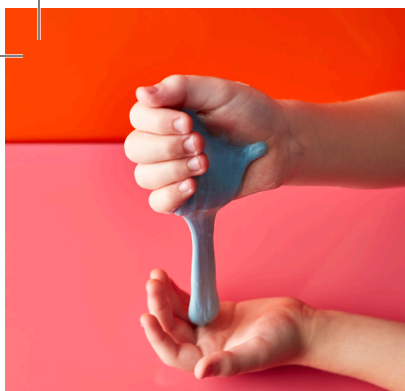
** Adult participation required for removing hot bowl from microwave and for testing temperature of mixture prior to children handling.*

1. Place marshmallows in microwave-safe bowl and heat for 25 seconds. Open microwave to give marshmallows a break and close again. Heat for an additional 25 seconds and remove bowl from microwave*.
2. Use silicone spurtle to stir in 1/2 of oil.
3. Slowly stir powdered sugar into mixture, 1/4 cup at a time, until desired texture is achieved. Please note that it's likely not all powdered sugar will be used.
4. Add 1-2 tablespoons of oil, until mixture starts to become stretchy and achieves a desired texture.
5. Once it's cool to touch, knead in sprinkles.
6. Coat hands in powdered sugar and start to play.

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Gummy Bear Slime

Ingredients

 Gummy Bears

 Powdered Sugar

 Cornstarch

 Food Coloring

Directions:

** Adult participation required for removing hot bowl from microwave and for testing temperature of mixture prior to children handling.*

1. Place gummy bears and cornstarch in microwave-safe bowl and stir to coat candy. Heat for 30 seconds. Open microwave, say “hi” to gummy bears, and heat for an additional 30 seconds, causing mixture to bubble. If not bubbling, heat an additional 15-30 seconds.
2. Remove from microwave* and use silicone spurtle to stir in food coloring until desired color is achieved.
3. Set bowl aside allowing mixture to cool, until it reaches room temperature and is safe to touch.
4. Add 1/2 of powdered sugar to bowl and stir with spurtle to slightly thicken. Add 1/2 of remaining powdered sugar and stir to combine. Adjust as needed.
5. Coat hands in powdered sugar and start to play.

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