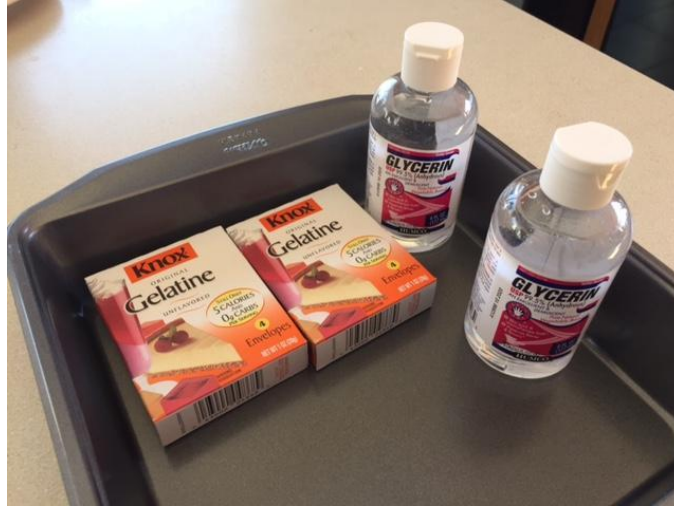


# How to make a Gelli Plate

You can make a gelli plate very easily and it is wonderful. I really like my homemade gelli plate very much. I tried a lot of recipes and settled on this easy recipe for a homemade, permanent gelli plate. Some people make gelatin plates without the use of glycerin and they have to be kept in the refrigerator and only last a short time. Glycerin is a plasticizing agent that makes your plate permanent and requires no refrigeration.



## Recipe:

- Two 6 ounce bottles of Glycerin (12 ounces total). Can purchase at Wal-Mart \$3.88.
- Seven (7) packets of Knox unflavored gelatin. Available at your local grocery store.
- One and a half cups of boiling water
- One 8" by 8" pan with a smooth bottom.
- Pour room temperature glycerin into a microwavable bowl.
- Sprinkle gelatin into the glycerin and slowly stir.
- Pour the boiling water into this mixture. Stir slowly.
- Place in the microwave and give it an additional 45 seconds.
- Pour into an 8" by 8" pan and allow it to set up on a level surface.
- Rip a piece of paper towel to fit the eight inch pan and slowly drag it across the top. This will clean the top of any foam or bubbles.
- Let set for several hours.



Release from the pan and begin the fun. Pull the edges away from the sides with your fingers and the plate will drop out when the air gets under the plate. Drop onto a clean plastic 8 1/2 by 11" acetate sheet and place another sheet over the top to store.

If for any reason your plate tears or is not smooth surfaced, no worries...just cut it up and put it in a micro safe bowl and reheat until melted, about two minutes, and pour it back in the same pan.