

Nanogirl's delicious marshmallow slime recipe

## INGREDIENTS

Marshmellows Cornflour A heatproof bowl

## METHOD

Put a couple of big handfuls of marshmallows into your bowl and head them in the microwave for 30 seconds or until they go soft and squishy.

While they are warming up, measure corn flour or corn starch, into a bowl. I usually use about half a cup.

Stir the marshmallows, until you have a kind of runny, sticky mixture.

Then add the cornflour and mix. Be careful because it will be hot.

Now, tip the mixture out onto a board sprinkled with cornflour and knead the mixture.

The slime should be super stretchy and sticky. The more you play the thicker it's going to get, just like normal slime.

But the great thing about this is that once you've finished you can eat it. Yum, yum.

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