

Making Insulating Dough



Ingredients

- 1½ Cup (355 mL) Flour
- ½ Cup (118 mL) Sugar
- 3 Tbsp. (44mL) Vegetable Oil
- ½ Cup (118 mL) Deionized Water

(Note: distilled or regular tap water can be used, but the resistance of the dough will be lower)

Insulators do not allow electricity to easily pass through them. **Resistance** is a measurement of how insulating something is.

This dough is resistive which means little electricity can flow through it.

Instead of insulating dough, you can also try artist's clay, which is highly resistive.



Step 1:

Set aside ½ cup flour to be used later. Mix remaining flour, sugar, and oil in a pot or large bowl.

Step 2:

Mix in a small amount (about 1 Tbsp.) of deionized water, stirring until the water is absorbed.

Repeat this step until large, sandy lumps begin to form.



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Step 3:

Turn the dough out onto a sheet tray or a floured countertop, gathering it into a single lump.

Step 4:

Add small increments of flour or water to yield a dough-like, pliable consistency.



Storage:

Keep the dough in a sealed container or bag for up to a week. For longer periods, the dough can be frozen.

While in storage, the oil may separate and the dough may lose its dough-like consistency. Simply add additional flour to remove the stickiness before using again.