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Dip your fingers into the powdered sugar, then begin to knead the gum base & sugar together. Kneading is a push, pull and roll motion, just like Kneading bread dough. When all of the sugar & gum are mixed, sprinkle the entire flavor packet on to the gum. Add the remaining confectionery sugar and continue to knead & pull your gum until all ingredients are thoroughly blended.

6

Now you are ready to roll out and cut your gum in to pieces. Using a rolling pin dusted with powdered sugar, roll your gum in a rectangular shape to about 4" x 4" and approximately 1/2" thick. Actually, you can make your gum any size you wish. Cut it with a very sharp knife or kitchen scissors. You should have about 50 nice size pieces of bubble gum when you are through. Make sure all of your gum is dusted well with confectionery sugar after it is cut in pieces. You can store it in a ziplock bag or wrap it tightly in wax paper.

BUBBLE GUM

Make your own
delicious chewing
gum!

**ADULT SUPERVISION
ADVISED**

BUBBLE GUM

This Kit Contains:

- Gum Base
- Confectionery Sugar
- Flavor Packet
- Mixing Tray
- Stir Stick
- Instructions

YOU WILL NEED:

- A microwave Oven
- or, Stove Top
- Table or Counter

A few hours of your time to have fun making your own chewing gum.

PLEASE READ OVER ALL DIRECTIONS BEFORE YOU BEGIN THIS KIT

1 Place your bag of corn syrup in a pan of very hot, or boiling water. Leave it sit for about 10-20 minutes, or while you are melting your gum base. It will flow out of the bag quicker when it is heated.

2

Place half of the confectioner sugar in a small pile on a clean counter or table top.

3 Place all of the gum base into your plastic mixing tray. DO NOT COVER WHILE HEATING!

FOR MICROWAVE: Start on full power for about 2 minutes. You must go slow with the melting process, or you will melt your tray. After 2 minutes, stir the base. If it has not melted yet, place it back into the oven for 30 seconds at a time until your base is gooey and melted. Stir after each time.

FOR STOVETOP: Fill a saucepan large enough to hold the mixing tray with 3" of water. Place your tray with the gum base in the pan of water. It should float. Cover the pan and allow the water to boil. Leave this in place until the base has completely melted. This could take up to 20 minutes. *NOTE* Once the water has come to a boil, turn the heat down to a simmer so that it does not all boil away.

4 Cut the end off the bag of corn syrup. Squeeze all of it into the melted gum base. Stir Well with your wooden stir stick. This is a very sticky mixture. When you have it all mixed, scrape it on to the pile of confectionery sugar on your counter or table.