

# CHALK RECIPE

## INGREDIENTS (PER CHALK STICK)

- ✓ 6 eggshells
- ✓ 2 tsp flour
- ✓ 1 tsp hot water
- ✓ Food coloring
- ✓ Paper towels
- ✓ Bowl
- ✓ Cuisinart or mortar & pestle



## STEPS

1. Clean the eggshells, making sure to remove the membrane, and then let them dry thoroughly.
2. Grind the eggshells into a fine powder.
3. Combine the water and flour in a bowl to make a paste.
4. Thoroughly mix in the eggshell powder using your fingers or the back of a spoon.
5. Add a few drops of color and combine.
6. Remove your mixture and roll it into a log.
7. Wrap your log in a paper towel.
8. Allow it to dry in the sun for 2 days, or bake it in the oven at 300°F for 90 minutes.

