

GELATIN BRAIN MOLD RECIPE

The gelatin brain is a great prop to use with students of all ages. This mold creates a lifelike brain with the texture and colour of the real thing!



Ingredients:

- Vegetable oil to grease the plastic mold
- 2 170g boxes of watermelon or peach gelatin (these flavours provide the most realistic colour)
- 266ml can of evaporated skimmed milk (*please do not substitute other types of milk.*)
- A few drops of food colouring (optional)
- 1 $\frac{3}{4}$ cups of boiling water
- $\frac{3}{4}$ cup of cold water

Recipe:

1. Before each use, wash the brain mold with warm soapy water and a soft cloth or sponge.
2. Apply a small amount of vegetable oil inside the entire cavity of the plastic mold; then wipe out any excess.
3. Put flavoured gelatin in a mixing bowl and add the boiling water. Stir until dissolved.
4. Stir in $\frac{3}{4}$ cup of cold water.
5. Stir in evaporated skimmed milk. Stir for 2 minutes (include a few drops of food colouring here, if desired).
6. The colour of the brain depends on the gelatin flavour you use and whether or not you want to add food colouring. To obtain the brain-ish pink tone pictured above, use watermelon flavoured gelatin and a few drops of green food colouring.)
7. Pour mixture into mold and refrigerate overnight.

Tips for a Perfect Gelatin Brain:



* Place the mold inside a bowl in the refrigerator for best results.

* Transport the brain in its mold to your presentation.



* To extract the brain from the plastic gently shake it right side up, and then right side down.

* Don't forget to put a plate underneath! The gelatin should pop right out.