

## Recipe Equivalences

One dry oz = 2 tablespoons  
 One dry oz =  $\frac{1}{8}$  cup  
 One dry oz = 28.3 grams  
 Can of gel = 16 dry oz  
 Can of gel = 452.8 grams

Can of gel = 64.5 Knox packets  
 1 Knox packet =  $\frac{1}{4}$  dry oz  
 1 Knox packet = 7 gr  
 1 Knox packet = 2  $\frac{1}{2}$  teaspoons  
 1 Knox packet = 1 tablespoon

## Mixing Calculator

Water In cups	Glycerin	In fluid Oz	Gelatin Tablespoons	Gelatin In cups
$\frac{1}{4}$ cup	$\frac{1}{4}$ cup	2	1 $\frac{1}{8}$	-
$\frac{3}{4}$ cup	$\frac{3}{4}$ cup	6	3 $\frac{1}{2}$	.2
1 cup	1 cup	8	4 $\frac{1}{2}$	$\frac{1}{3}$
1 $\frac{1}{2}$ cup	1 $\frac{1}{2}$ cup	12	7	.4
2 cups	2 cups	16	9 $\frac{1}{4}$	$\frac{2}{3}$
4 cups	1 quart	32	18 $\frac{1}{2}$	1 cup + 2 $\frac{1}{4}$ tbsps.
6.4 cups	1.6 quart	53	33	16 oz can
8 cups	$\frac{1}{2}$ gallon	64	37	2 $\frac{1}{4}$
16 cups	1 gallon	128	74	4 $\frac{1}{2}$

### Pour Several Thin Plates on Cookie Sheets or Make 2-3 Thicker Plates

1. Dissolve 7 tablespoons or packets of gelatin in  $\frac{3}{4}$  cup (6 oz) of cold water.
2. Add  $\frac{3}{4}$  cup (6 oz) of boiling water to this mix. Stir.
3. Add 1.5 cup (12 oz) of glycerin to the dissolved gelatin. Keep stirring.
4. Add one capful of rubbing alcohol or .5 cap of cinnamon oil as preservatives, as an optional step.

Use dollar store 11 x 14" cookie sheets, the .5" thick plates will be fragile, so don't take them out of the cookie sheet. For two smaller, thicker plates, pour on cake pans at least 11 x 14" or on any glass dishes. The molds need to be rigid.

### Make a Humongous 2" Thick Gel Plate

1. Dissolve 2  $\frac{1}{4}$  cups of gelatin in one quart (64 oz) of cold water.
2. Add a quart of boiling water to this mix.
3. Stir and slowly add two quarts of glycerin to the dissolved gelatin. Keep stirring.
4. Add  $\frac{1}{2}$  cup of rubbing alcohol or .5 cap of cinnamon oil as a preservative, as an optional step.

Pour on a 16 x 22" mold with an absolutely flat bottom that is at least 3.5" high. The 2" thickness will allow you to move the plate without tearing it. I recommend you transport it atop a rigid surface. Even full baking sheets are too flimsy for this very heavy plate.