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Easy Gifts ~ Plenty of Pretty Smelly Stuff Here!

### **~Potpourri Cookies~**

A fun way to make "smelly" pieces of art!

1 cup all-purpose flour  
1/2 cup salt  
1 cup dried potpourri or fragrant fresh flowers  
1/3 cup water, approximately  
Cookie cutters, optional

Combine all the ingredients together adding enough water to make it into dough and refrigerate until chilled. Flatten the dough with your hands or a slightly floured rolling pin. Cut out shapes using your favorite cookie cutters or make a sculpture.  
Allow to dry.

### **~Smelly Jelly~**

Makes the whole room smell good!

2 cups liquid concentrated potpourri  
4 packages plain gelatin  
2 tablespoons salt

Heat 1 cup of liquid potpourri and the salt in saucepan. Add the gelatin and stir to dissolve. Remove the pan from the heat and add the second cup of liquid; stir until dissolved. A small bit of dry potpourri or dried flowers may be added before the gelatin sets. Pour the mixture into small jars or votive holders. Chill in the fridge for about 2 hours. Cover with plastic wrap and store at room temperature until ready to use so that it won't start to evaporate. Decorate the tops with lace and ribbon, if desired. This recipe was tested with Florasense Liquid Simmering Potpourri Concentrate that can be purchased at most craft stores. Makes about 2 cups.

### **~Smelly Jelly Two~**

2 cups distilled water  
4 packages plain gelatin  
4 scant teaspoons of essential oil or fragrance oil  
2 tablespoons salt

Heat 1 cup water saucepan and the salt. Add the gelatin and stir to dissolve. Remove pan from the heat, and add the second cup of water. A small bit of dry potpourri or dried flowers may be added before the gelatin sets. Put the essential oil or fragrance oil into the small jars or votive holders and then pour in the gelatin mixture. Chill in the fridge for about 2 hours. Cover with plastic wrap and store at room temperature until ready to use so that it won't start to evaporate. Decorate the tops with lace and ribbon, if desired. Makes about 2 cups.

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