

Appliqué Cornstarch Recipe

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My Recipe for Appliqué Starch

- I have used spray starch for many years. It works well, but it tends to leave seam allowances a little stiff, making them harder to needle. Cornstarch leaves the seams softer and easier to needle and still keeps the ironed seam flat.
- Pour 4 ounces of cold water into a 16 ounce glass measuring cup.
- Add a heaping 1/4 teaspoon of cornstarch and stir to dissolve.
- Microwave for 1 to 2 minutes until the water starts to boil. Pour into a container that you can reseal.
- If you mix corn starch with hot water from the tap, the starch will fall out of solution and you need to continually stir the water to keep the starch from settling to the bottom of the jar.
- I only mix 4 ounces of starch at a time. Because it is edible from of starch it will mildew if kept for extended amount of time. I have tried adding a few drops of rubbing alcohol to the starch after it was boiled but it did not extend the life of the mixture.

Some Facts about Starch

What is Starch

Starch is a polymer made by plants to store energy. Plants need energy to grow. They use energy from sunlight to make a simple sugar, glucose. Plants make polymers **starch** out of extra glucose, so it's right there when they need it.

Both the edible and laundry starches are made from a number of materials, such as corn, rice, potatoes, wheat, etc. The starch made from corn is the cheapest.

The edible starch is starch that has been purified and then pulverized.

Laundry starch is generally unpurified starch, sold as it comes from the kilns, without having been pulverized.

Cornstarch is used as a thickening agent in cooking.

Powdered Sugar is a mixture of cornstarch and sugar.

