

# Bee's Wax food wraps

- 100% cotton fabric or bamboo or other natural fibre.
- Scissors or pinking shears
- Tongs
- 6 x 250g blocks Beeswax
- 2 tablespoons coconut oil
- 20 drops clove oil
- Baking paper
- A pastry brush. Not totally necessary, but may be helpful to spread the wax evenly across the fabric after it melts.

## Method

- preheat oven to at least 70°C.
- Line a baking tray with baking paper.
- Cut cloth to appropriate sizes to fit on baking paper.
- Place Beeswax in a pot and melt it.
- Add coconut oil to pot and stir until dissolved.
- Add clove oil to pot and stir.
- Use tongs to dip the cloth into the pot of melted wax/ coconut oil and cloves.
- Use tongs to lay the pieces of fabric on top of the baking paper.
- Place in the oven for 6 min.(melt wax deep into cloth.)
- Remove from oven and use tongs to turn cloth over
- Lay cloth out in the oven for another 6 min.
- Remove and allow to cool.
- Done and ready to use!

**NB:** they can be wiped down or cleaned with dishwashing water.

**NB:** they can be re waxed using the process above if necessary.

**NB:** Clove oil is antibacterial, and is intended to maintain the quality of the wax over time. The coconut oil is to help the wraps stick to the container they are covering.