

Beeswax Wraps

Reduce the amount of waste in your house by making your own re-useable food wraps and covers.

What You Need

- Scraps of 100% cotton fabric for the wraps (25cmx 25cm or 32cm x 32cm)
- · Beeswax pellets or grated beeswax
- Pine resin
- Jojoba oil
- Baking paper
- Iron, Old towel
- Pinking shears, Ruler, Pencil

How It Works

- Cut the fabric into desired sizes leaving an extra 1cm margin
- Place the fabric on a large sheet of baking paper
- Sprinkle approx. 2 Tbsp. of grated beeswax or pellets over the fabric
- Sprinkle a small amount of pine resin and several drops of jojoba oil over the beeswax
- Place another sheet of baking paper over the fabric and beeswax.
- Cover a flat hard surface with the towel and place the baking paper and fabric down and iron on the "cotton" setting. Add more beeswax if needed by carefully lifting the top piece of the baking paper and sprinkling more wax over the fabric.
- Let the beeswax wraps cool down before removing the baking paper, trim with the pinking shears.
- Your beeswax wraps are now ready to use, warm the wrap with your fingers and it will adhere to the bowl, or to itself to wrap cheese and other food items.
- To wash the wrap simply rinse under cold water and hang it to dry.

