



Otago Farmers Market

Every Saturday morning at the Dunedin Railway Station
www.otagofarmersmarket.org.nz



Bees Wax Wrap recipe

Ingredients:

100% cotton cloth 0.25m²
Beeswax, 20g per 0.25m²
approx.
Coconut oil, ½ tsp per 0.25m²
approx
Multiply the ingredients by how
many wraps you want to make.

Equipment:

Pinking shears
Oven tray
Tin foil for tray
Spatula/knife
Ladle / Basting brush
Saucepan
Oven mitt

Instructions

1. Preheat oven to between 100 and 120 degrees Celsius, line an oven tray with foil. Place it in the oven so it's hot for the first bees wax wrap.
2. Gently melt beeswax (85-90%) and coconut oil (10-15%) together in a saucepan. Do not use a high heat or it will smoke and discolour.
3. Place fabric on the tray
4. Pour 2 tablespoons of the melted wax/oil over the fabric and spread it over the fabric with a spatula or knife
5. If its not 100% covered place in oven for 1-2 mins until wax melts again and finish spreading
6. Lift the wrap out of tray, remove any drips from the bottom
7. hang up the wrap while it cools and finishes drying.

Tips and tricks

Don't be afraid to add extra wax if you are finding it hard to spread just make sure to scrape excess wax off the wrap before it dries.

Bees wax wraps are very forgiving to make, find your technique and stick with it.

If you mess anything up just pop it back in the oven for a minute to melt the wax and try again.

For the clean-up, clean everything in a bucket of hot soapy water and leave the water to cool. The wax will harden on the surface and you can easily remove it then pour the water down the drain.

For cleaning the wraps after use a little soap and cold water does the trick. Avoid using them for meats that would require you to clean them with hot water.

If the wrap is getting a bit old just pop it in the oven again to tidy up any cracks etc. it might need a wee bit of extra wax also.