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How to Make a Beeswax Wrap

Looking for an alternative to cling wrap? Something you can use over and over that will help keep food fresh while being stored in the fridge, pantry or in your lunch bag? You may have seen beeswax wraps around the traps and was curious about how to make your own.

Equipment

- Beeswax (grated as finely as possible)
- Cotton fabric (cut to the desired size with pinking shears)
- Jojoba oil is recommended
- Baking paper
- Tongs
- An iron
- A nice flat surface
- Clothes Pegs

Method

- Place a sheet of baking paper on your surface. This should be larger than your piece of fabric.
- Sprinkle grated wax onto the fabric as evenly as possible.
- Sprinkle a few drops of Jojoba oil on the wax. This will spread with the wax melting.
- Place the other sheet of wax paper over the fabric and wax layer.
- With a moderate, dry iron (turn off steam setting) iron onto the wax paper in an even manner. You will see the wax melt and spread. With the iron push the wax to areas that haven't been covered. If there are gaps lift the baking paper and add wax to the bare areas, replace baking paper and iron again.
- When the wax has been sufficiently melted, carefully peel the top layer of baking paper and then peel the wrap off the bottom sheet. It will be hot so use the tongs to prevent wax burn!
- Hang up with peg and allow to cool and dry – this will take only a few minutes.



There you have it! Your very own beeswax wrap to replace plastic wrap in your kitchen!

Go on. Make another one!

useful links over page



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Useful Links

For supplies online

www.localhoney.melbourne

For a beeswax and resin wraps recipe

<http://wellfolkrevival.com/2016/02/beeswax-resin-food-wrap>