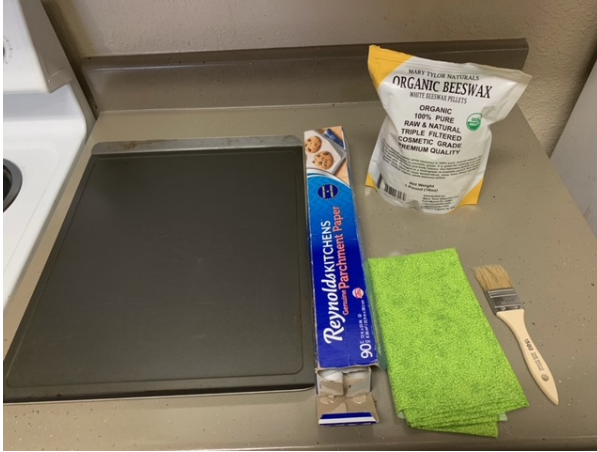


DIY BEESWAX FOOD WRAPS



Supplies

- Cosmetic grade beeswax
- Paint brush
- Fabric (2 - 14" x 14")
- Parchment Paper (2 - 14" x 14")
- Baking Sheet
- Oven
- Scissors

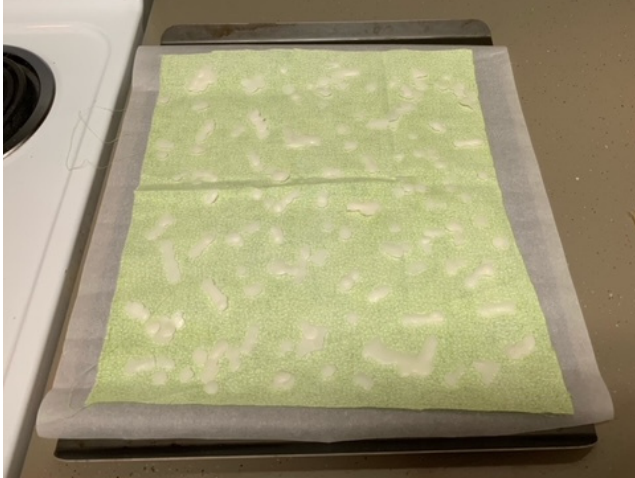
Link to Instructional Video: bit.ly/3snWxx2

Instructions

- 1) Preheat oven to 200 F.
- 2) Determine size you want your wrap to be. 7" x 14" is about snack bag size. 14" x 14" is about sandwich bag size.
- 3) Cut fabric and parchment paper as necessary.
- 4) Place parchment paper on baking sheet and put the fabric on top. If your fabric is one-sided, place the patterned side facedown. Use a fresh piece of parchment paper each time you make a wrap.



5) Evenly distribute beeswax pellets all over the fabric. Make sure you get pellets near the edges.



6) Place in oven to melt beeswax. It should take about 4 - 8 minutes.

7) When the pellets are completely melted, take the baking sheet out of the oven and use the paintbrush to spread the wax evenly over the entire fabric.



8) Remove the wrap from the parchment paper and let it air dry. Once the beeswax has set it should still feel a little tacky. You can use a hanger and clothespins to dry the fabric or hang it over the back of a chair.

BEESWAX FOOD WRAPS FAQs

- **Beeswax wraps are pliable covers that fold around foods and cover bowls of leftovers.**
- **Beeswax wraps can be used to replace disposable packaging like plastic bags and cling wrap.**
- **Beeswax wraps aren't air tight and won't keep highly perishable items (like raw meat) fresh.**
- **Use beeswax wraps on food you'll eat in a couple of hours or the next day.**
- **7" x 14" piece of fabric will make a snack bag.**
- **14" x 14" piece of fabric will make a sandwich bag.**
- **Beeswax wraps can last for 6 months to a year depending on how much use they get.**

BEESWAX FOOD WRAPS CARE

- **Wash your beeswax wraps by hand in cool water with mild dish soap.**
- **Place on a drying rack or clothesline to dry.**
- **Avoid any heat such as hot water, microwaves or ovens that will cause the beeswax to melt and ruin the wrap.**
- **When the wrap smells, is stained or gross; cut into pieces and compost.**

MORE RESOURCES ON SUSTAINABLE LIVING

