

Can We Talk About

How to Make Beeswax Wrap?



Supplies needed:

- 100% cotton fabric- in 2 sizes
- parchment paper
- 100% organic beeswax - about 5 Tbsp.
- paint brush
- oven
- baking sheet
- oven mitts
- cooling rack or clothes drying rack (not wooden)
- tongs



This event is part of our Community Conversations series; please visit <http://www.goffstownlibrary.com/communityconversation> for more information.



Preheat the oven to 225 degrees (F). You will work with one piece of fabric at a time.



Place parchment paper on a baking sheet. Place the fabric printed side down onto the parchment paper.

Make sure the parchment paper extends past the fabric on all sides. Now sprinkle beeswax pellets onto the fabric.



Place the baking sheet into the oven just until the beeswax melts. About 5 to 10 minutes.

Carefully pull the baking sheet out. Use the paint brush to spread the melted beeswax evenly over the fabric all way to the edges.



After spreading the beeswax, put the baking sheet back into the oven for about 1 minute more.

Use tongs to lift the fabric from the parchment. Hold it over the parchment to cool for just a minute.



The fabric will be sticky. Hang it over a clothes drying rack or cooling rack for cookies and allow it to set for an hour.

Watch the tutorial on YouTube at www.youtube.com/goffstownlibrary.

Notes:

- Keep the bits of cooled wax from the parchment paper and use on your next fabric sheet.
- Your beeswax wrap should last about 3 to 6 months.
- To clean, just rinse under cool water. Do not use warm or hot water, that will melt your beeswax on the fabric.
- To refresh the wrap, place it back on parchment paper, in a 225 degree oven. The beeswax will melt and fill back in. Use your paint brush to even it out.
- If refreshing does not work, re-wax the fabric.
- If you no longer want your DIY wraps, they are compostable!
- The wrap should stick to itself as your warm hands work it around bowls and food. However, you can always use twine or a rubber band to keep the wrap closed. It should not be used for raw meat!

Examples for how to use your beeswax wrap:

