

City of Swan

DIY

Beeswax wraps



Beeswax wraps are a reusable, low-waste alternative to plastic wrap and are great for covering bowls, snacks and sandwiches.

They are simple to make at home using a few basic ingredients. Using pine resin helps the wrap stick and stay folded, but you can also make them without it.

All ingredients are food grade and safe to use in your kitchen. To clean the pan afterwards, allow it to cool slightly and wipe it out while warm.



For other waste-wise recipes and to learn more, visit
swan.wa.gov.au/waste-and-sustainability/education

Instructions

Equipment and materials

- 50 g beeswax (food grade)
- 1 tbsp coconut oil
- 1 tbsp pine resin (also called gum resin)
- Cotton cloth
- Electric frypan (or frypan and stove)
- Tongs, scissors and kitchen scales.

Method

1. Cut your fabric to the size you want
2. Melt the beeswax, coconut oil and pine resin together in the frypan
3. Dip the fabric into the mixture until it is fully coated
4. Use tongs to lift the fabric out by two corners
5. Air dry by gently waving the cloth
6. Once it stops dripping, place it somewhere suitable to finish drying.

This recipe is based on the method provided by www.greenskills.org.au