

MAKE YOUR OWN BEESWAX WRAPS



SWAP FOR PLASTIC WRAP



WHAT ARE BEESWAX WRAPS?

Beeswax wraps are an environmentally friendly alternative to single use plastics like cling-wrap. They are safe, reusable, cheap to make and fun!

They are beeswax infused cloth which is waterproof but breathable, allowing food to stay fresh for longer. The coconut oil and pine resin helps the cloth to stick together and stay in shape.

THEY CAN BE USED TO:



WRAP THE ENDS OF CUT FRUIT AND VEGETABLES TO KEEP THEM FRESH

COVER DISHES, BOWLS AND JARS



COVER CHEESE, BAKED GOODS AND OTHER FOOD

STORE AND TRANSPORT SNACKS

WRAP SANDWICHES

INSTRUCTIONS

MATERIALS AND EQUIPMENT



**Electric frypan
(or frypan and stove)**



**Food grade
beeswax**



**Pine resin
(also called gum resin)**



Coconut oil



Cotton cloth



Tongs, scissors, kitchen scales

STEPS

- 01 Cut fabric to desired size
- 02 Melt together in the frypan: 50g beeswax, 1 tablespoon coconut oil and 1 tablespoon pine resin
- 03 Dip fabric into mixture until well soaked
- 04 Use tongs to pick up two corners and lift out
- 05 Air dry by waving gently
- 06 Once no longer dripping, place it somewhere suitable to finish drying

TIPS

- Wraps can be made without resin, however, it adds a bit of stickiness so that the wraps stay folded and don't require elastic bands to hold them down.
- The ingredients are food grade and not harmful so you can use your cooking frypan to make it. To clean the frypan, wait for it to cool down slightly and while still warm, use a cloth to wipe it out.
- You can make beeswax wraps in the oven or using an iron. However, dipping the cloth into the mixture ensures the cloth is full soaked which makes it more waterproof and longer lasting.

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