

Beeswax Wraps

by Samantha Roshak

Finished Size: 14" diameter

BEFORE BEGINNING, PLEASE READ ALL INSTRUCTIONS TO FAMILIARIZE YOURSELF WITH THEM.

Materials Needed (Makes 3 Wraps)

- 50g food safe beeswax pellets
- 1 ½ tsp jojoba oil
- 3 - 14" circles of 100% cotton fabric, prewashed and pressed
- 6" stick-on hook-and-loop tape cut into 2" sections
- 1" Paint brush (disposable)
- Wide mouth glass jar
- Parchment paper
- Scraper (we used a clean old gift card)



*Note: Wrong side of fabric is the inside of the wrap.
If you don't have access to an oven, you can melt the wax in a microwave and then use an iron to melt the wax into your fabric.*

Instructions for one Wrap

Preheat oven to 250°.

1. Mix jojoba oil and beeswax in jar.
Place jar in 2-4" of simmering water until wax melts.

Figure 1.

2. Cover a sheet pan or large cookie sheet with parchment paper.
Place one fabric circle, right side down, on paper.
Using paint brush, add a thin, even coat of wax mixture to fabric.

Figure 2.

You might get some clumps and streaks, but that's OK, you will smooth those out in the next step.

3. Put tray with wax covered fabric in preheated oven for 1-3 minutes, or until wax has fully melted.
Run scraper across fabric, pushing wax into fibers and removing any excess.

Let cool, then remove from paper.

4. Trim edges of wrap, removing excess wax.
(Do NOT use your fabric scissors for this.)

Figure 3.



Figure 1

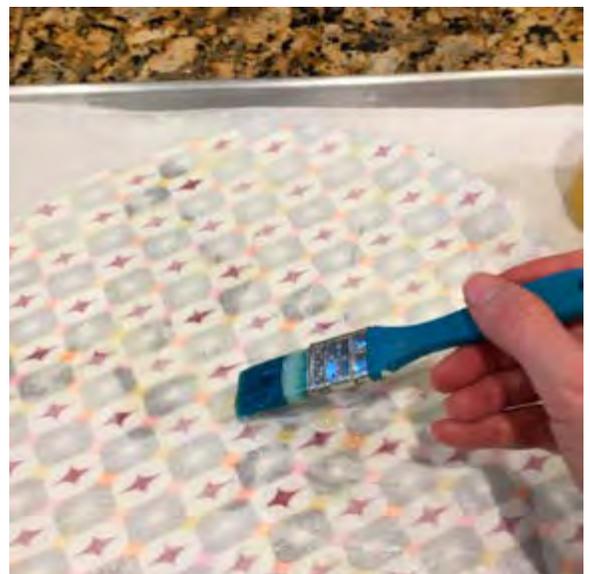


Figure 2

5. Add one half of a 2" section of hook-and-loop tape to WRONG side of wrap 1/4" from center top.

Figure 4.

Add second half of hook-and-loop tape to RIGHT side of wrap, 1/4" from center bottom edge.

(We peel off the backing and place the second half of hook-and-loop tape on top of the first half, then fold up the wrap to make sure it gets placed in the right position.)

Figure 5.

6. For more durability, stitch hook-and-loop tape to wrap by hand or machine.

Care:

Wash completed wraps with soap and cold water only.
Do not use harsh abrasives or hot water.

To Use

Fold in sides of wrap, then top and bottom, and secure with hook-and-loop tape.

Wrap sandwiches, cheese, fruits, vegetables, and baked goods.
Do not wrap warm or hot food!

You can also watch a short video tutorial on our YouTube Channel:
<https://youtu.be/APNTRpOcE4U>



Figure 3



Figure 4



Figure 5



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