



How to make Beeswax Wraps

You will need:

- Beeswax food wrap blend (including tree resin and jojoba oil) available from <https://shop.deesbees.nz/>
- Cotton fabric
- Vegetable peeler
- Baking paper
- Iron
- Scissors / pinking shears
- Ironing board covered in an old towel



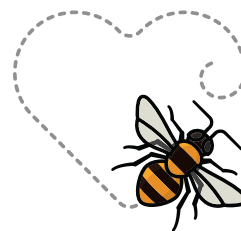
Method:

- Wash and dry cotton fabric to prevent colours running
- Cut the fabric to size in any shape that suits (35cm x 35cm covers a sandwich)
- Cut along the sides with pinking shears (optional)
- Place an old sheet over the ironing board and baking paper on the top
- Lay your fabric on the baking paper
- Use the peeler to shave the beeswax onto your fabric - you won't need a lot
- Lay another sheet of baking paper on top of the fabric
- Set your iron to medium setting (no steam) and iron over the fabric evenly and gently
- The baking paper will become translucent where the wax melts into the fabric
- Lift the top sheet of baking paper and if there are any dry spots, add more wax and repeat
- Lift the wrap by the corners before it cools (otherwise it will stick) and wave it for a few seconds until it sets
- Set it aside and start the next one (you can use the same baking paper)
- It's ready to use straight away

Washing Instructions:

Handwash in cool water with mild detergent

Air dry and store in the fridge



Refreshing Your Wrap:

Place wrap between two pieces of baking paper and use an iron set to medium heat

Visit our Facebook page "It Takes a village" for the video tutorial.



With special thanks for their support

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