

People & the DALES

Diversity Access Learning Environment Sustainability

Making beeswax wraps



Beeswax wraps are good for wrapping food instead of using plastic. They save money & the planet.

- Need** Beeswax pellets (20 grammes per material),
Cotton material (20cm x 20cm), can be rectangle or circle
2 pieces of Greaseproof paper,
Iron and tea towels or old newspaper

How to make

1. Cover work surface with an old towel or old newspapers.
2. Place greaseproof paper on top of towel with a piece of material on top of that. Leave space around material so greaseproof paper catches melted beeswax.
3. Sprinkle beeswax evenly on material – don't use a lot – you can add more later.
4. Lay second sheet of greaseproof paper on top – covering all the material.
5. Turn iron on and set to medium with no steam. Gently iron it spreading out wax.
6. Greaseproof paper will become see through where wax melts into fabric.
7. Lift top sheet to check. If places with no wax add a bit more beeswax, cover again with greaseproof paper (wax-free side up), and iron again.
8. Lift the greaseproof paper. Quickly lift your wrap by the corners before it cools. (If it sticks – cover, iron again, and lift away while still warm.) If too much wax add another piece of material; iron the two together - the new fabric will take up extra wax.
9. Wax will cool quickly. Wave it about for a few seconds and lay it on a clothes rack to set. You can use the same parchment paper many times.
10. If you get wax on your iron clean with a damp cloth & iron steam on.



Care for wrap - Wash in cool soapy water (hot water will melt wax). Dry, smooth, flatten and store. Don't use with raw meat or fish for food safety reasons.

We hope you enjoy making these beeswax wraps. Take photos & post them on Facebook

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