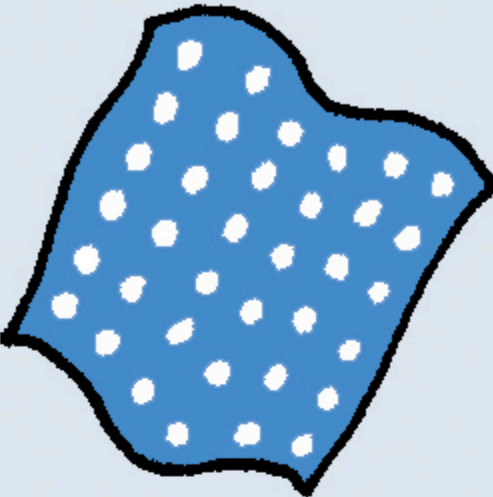


Make beeswax wraps

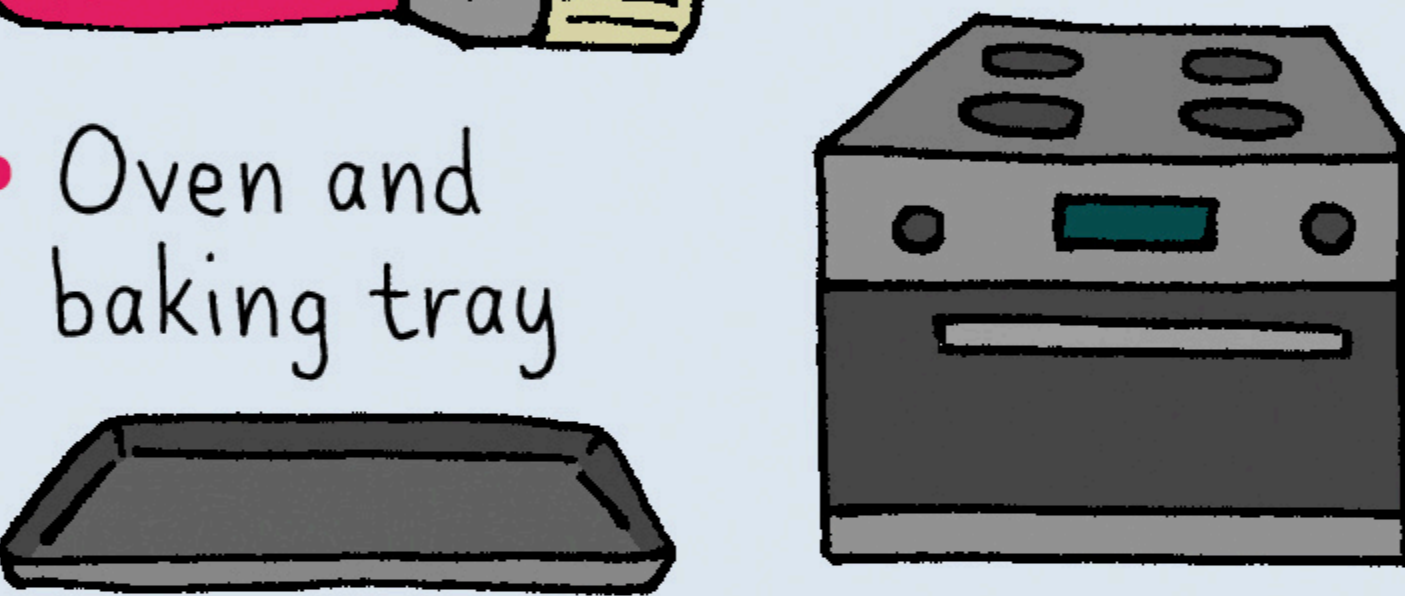


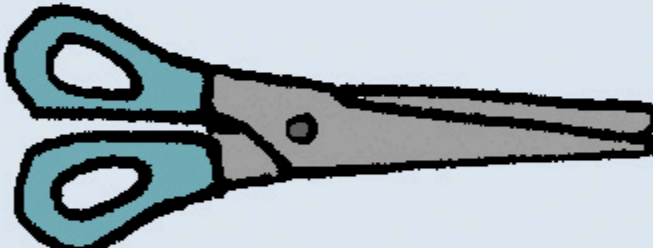
You will need

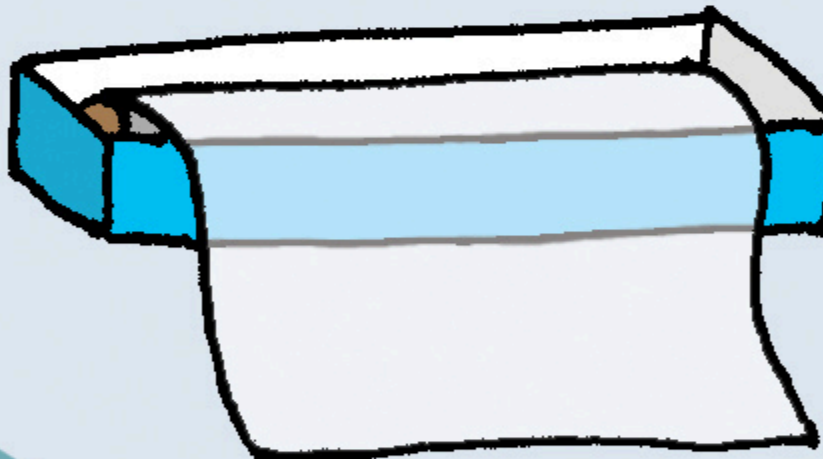
- 100% cotton fabric (washed and dried) 

- Beeswax pellets 

- Paint brush (new) 

- Oven and baking tray 

- Scissors or pinking shears 

- Baking parchment 

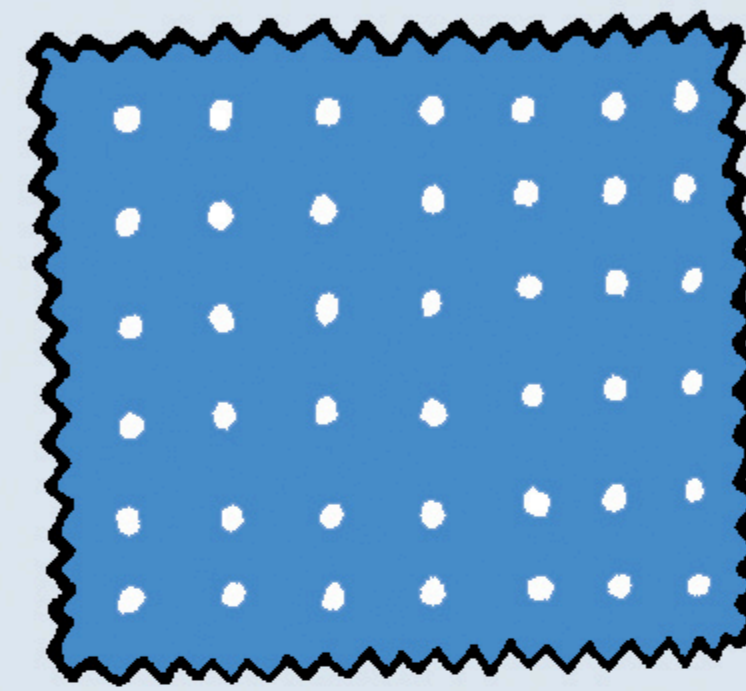
Don't forget
to get an
adult to
help you



Reduce your use of plastic by making beeswax wraps for your food...

- 1 Cut your fabric to the size you want to make the wrap.

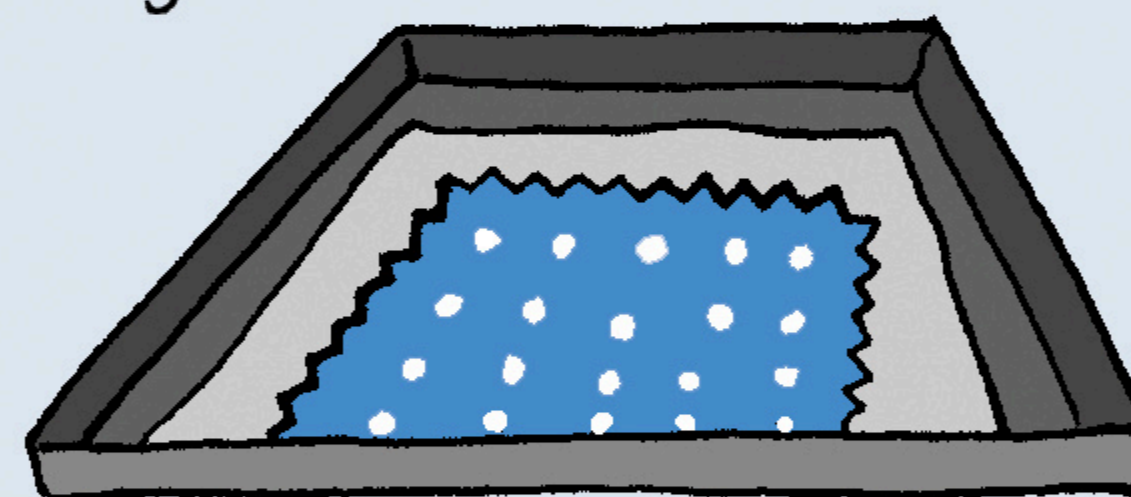
30cm x 30cm
is a good size
for wrapping
your sandwiches!



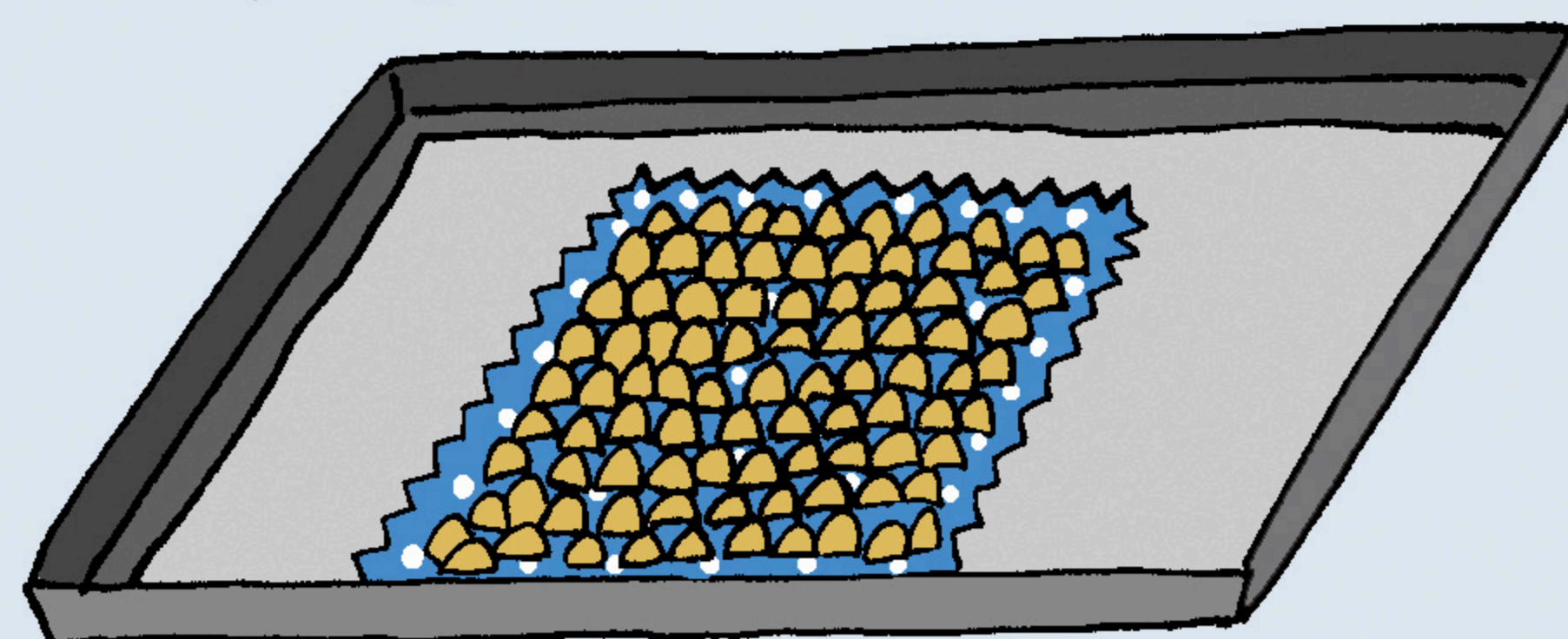
Pinking shears
make a zig zag
cut which helps
prevent fraying

- 2 Preheat the oven to 85°C. Next, place your fabric on top of a sheet of baking parchment on a baking tray.

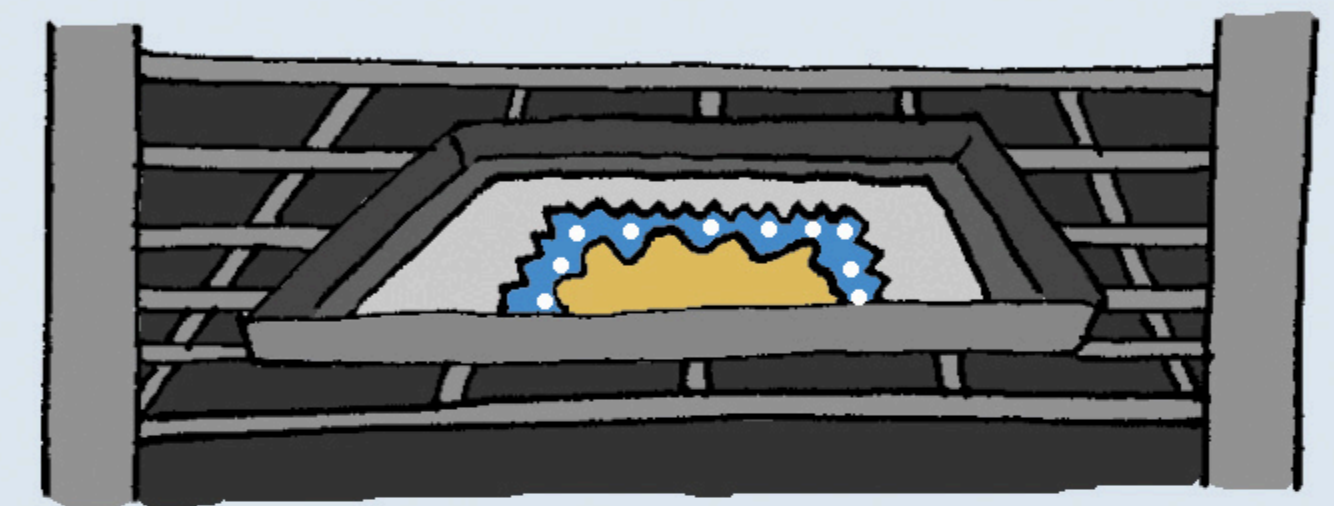
85°C



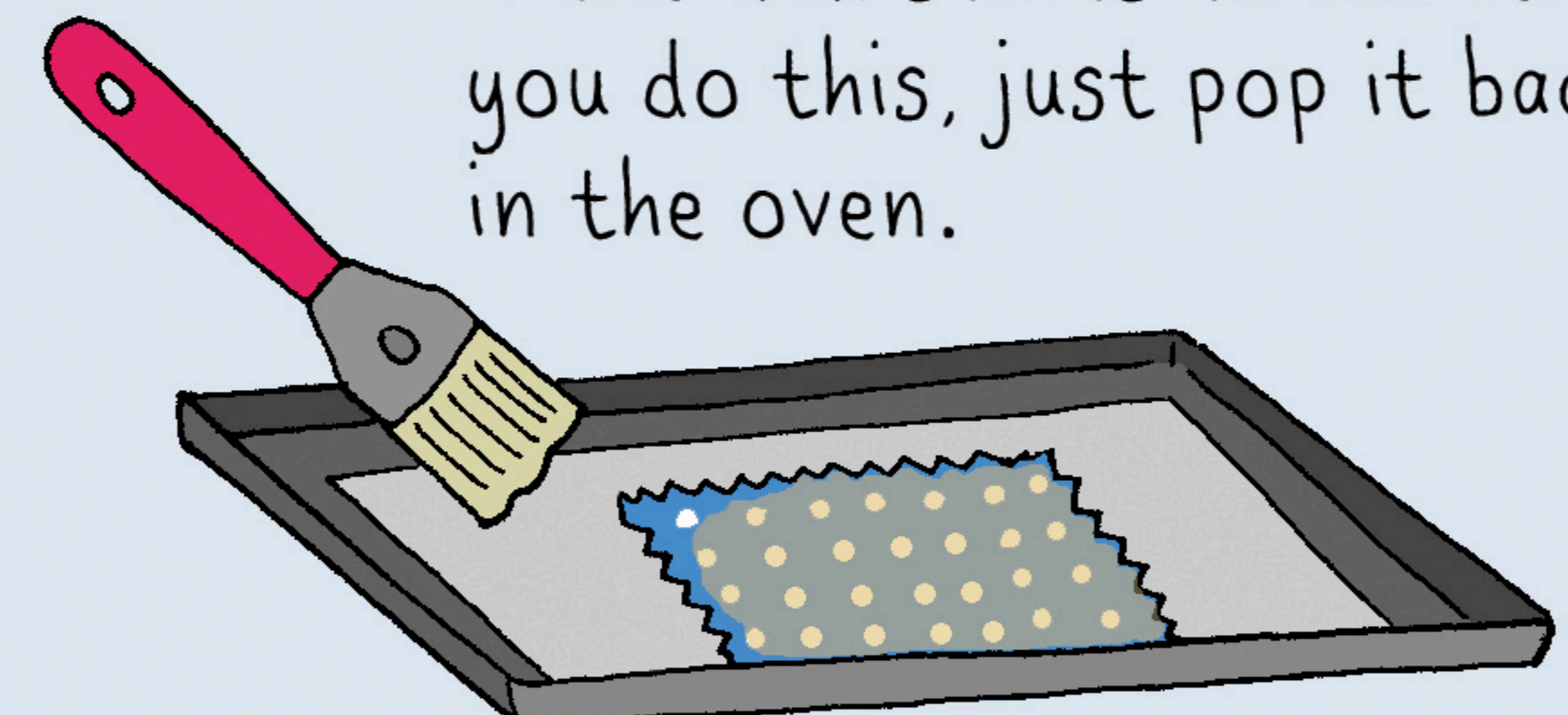
- 3 Spread beeswax pellets over the fabric... make sure they are equally distributed.



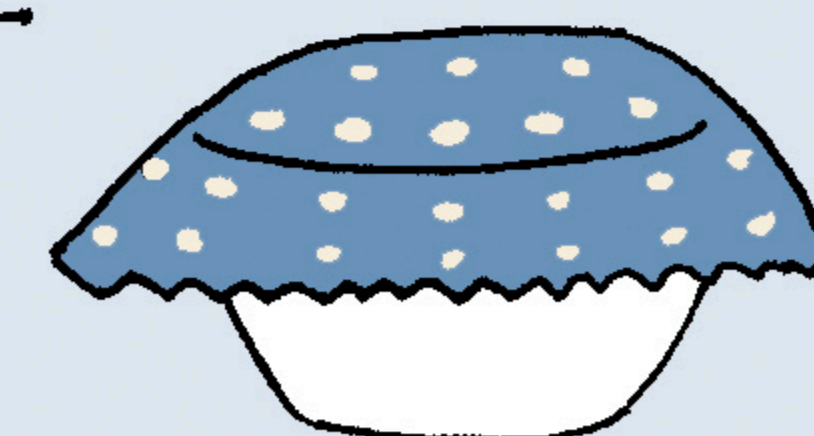
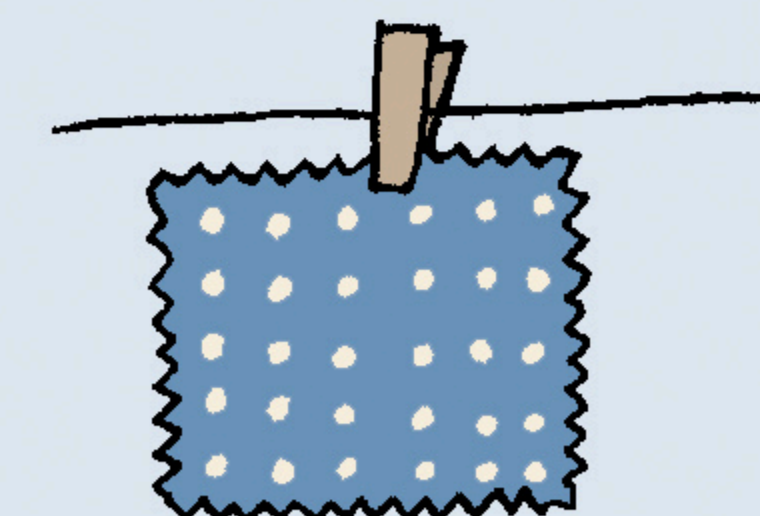
- 4 Pop the tray in the oven. Keep watching and take it out when the beeswax has melted, make sure it doesn't burn!



- 5 Use your paint brush to smooth the wax over the whole wrap. If the wax starts to harden as you do this, just pop it back in the oven.



- 6 Remove your wrap from the tray and hang up to dry – it shouldn't take long to set.



Avoid
wrapping
meat