DIY BEESWAX FOOD WRAPS

PROJECT DESCRIPTION

Beeswax wraps are an earth-friendly replacement for plastic wrap, helping keep your leftovers or jars protected. Several recipes for DIY wraps exist, and MCD’s method uses just a few ingredients to produce a cloth that can be used for months.

RECOMMENDED AGE/SKILL LEVEL:

Ages 16+. Children must be supervised and assisted during ironing and grating steps.

MATERIALS

- 100% cotton cloth in a rectangular or circular shape
- Beeswax bulk bars or pellets
- Jojoba Oil
- Iron
- Parchment paper
- Grater (use a grater reserved for crafts - wax will adhere)

INSTRUCTIONS

- Pick a cotton cloth—a fabric “fat square” will create 2 large wraps, or 4 medium wraps. Avoid white due to yellowing. Cloth should be large enough to cover the lid of a container with room to drape over the sides.
- Place your cloth on top of larger parchment paper piece
- Use a non-food grater to make a pile of wax shavings or measure out a small pile of wax pellets.
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- Sprinkle beeswax shavings or pellets onto the cloth in a thin layer. They do not have to completely cover the cloth, but should be evenly spaced all over.
- Squeeze a few drops of jojoba oil onto the cloth surface, distributing a full dropper’s worth in different places across the cloth.
- Place another parchment paper sheet on top, making sure to give plenty of coverage.
- Using a medium up to a Warm/Wool setting and starting in the middle of your paper, begin ironing out towards the edges of your fabric, making sure not to squeeze melted wax out past the edges of the paper. Continue moving the iron evenly over the whole cloth. Lift each corner of the top sheet of parchment paper to ensure the wax has made it all the way to the edge. If not, add a few wax flakes in or keep heating the corners until the edge is covered.
- Set the iron safely aside and lift up the top parchment paper, then the cloth. Place the cloth on a flat, non-stick surface to dry. Turn it over after a few seconds.
- In about a minute, the cloth will be set.

CARE OF YOUR WAX WRAP:
Use rubber bands as needed to secure the wrap as a cover. Wash your wrap gently with cold or cool water and a little soap as needed, then reuse. Do not use with hot containers or heat. Please note that beeswax wraps have been shown to have antimicrobial properties, but not antiviral or antifungal. Wax removal: Boiling water will remove wax from surfaces such as graters or irons.

ADDITIONAL RESOURCES

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Facebook & Instagram: @MuseumofCraftandDesign
Twitter @SF_MCD
Websites
Bees Wax Video Tutorial