Beeswax Wraps

Our Year 2 students have been very busy making beeswax wraps to use in their lunchboxes in place of plastic wrap. These wrappers can be reused over and over again on cool foods and just need a wipe over with a cool cloth after every use.

Ingredients:

To make 4 small wraps you will need:

1. 4 pieces of cotton fabric cut into 20cm squares (you can make larger pieces if you like, this is just large enough for a muffin), use pinking shears (cuts zigzags instead of straight edges) on the cloth to stop the edges from fraying.

2. Beeswax blocks, we used blocks which have been pre-blended with Jojoba and resin which came from Beeswax Natural Health and Harmony www.beeswax.com.au. 1 small block with make 4 x 20cm square wraps.

Method:

1. Heat the oven to 160C, lay the cloth onto a baking tray.

2. Melt the beeswax in a microwave safe container until it is completely liquid, taking care as there is potential to burn skin and fingers.

3. Melt the beeswax in a microwave safe container until it is completely liquid, taking care as there is potential to burn skin and fingers.

4. Brush the wax with a pastry brush, onto the fabric, try to get 100% coverage. You will need to work quickly as the wax sets easily. If this happens just pop the wax back in the microwave.

5. Once the wraps are brushed, place the saturated cloth into the oven for a minute or 2 until the wax melts completely. Remove the tray from the oven and scrape off excess wax onto the tray (we used a plastic spatula).

6. Hang the cloth to dry...this will take only a minute or 2.