

Wax Wraps or Bags

Ingredients

- 100% cotton fabric flat or sewn into a bag
- Beeswax (certified organic) grated
- Jojoba oil (certified organic)

Equipment

- Old towel
- Baking paper
- Pinking shears or scissors
- Iron (use an old iron as it will likely get wax on it and I do not recommend using it on clothes afterwards. You can also use an oven or a microwave)

Method

1. Cut usable shapes from your cotton fabric with pinking shears or scissors.
2. Place your old towel over your table to create a base to work on.
3. Cut two sheets of baking paper.
4. Place one sheet of baking paper on top of your towel.
5. Place your cotton piece (or pieces) onto the baking paper.
6. Grate the beeswax into a bowl. You will need enough to sprinkle over your cotton fabric pieces.
7. Pour a teaspoon or two of jojoba oil into a small bowl.
8. Sprinkle the beeswax evenly over your fabric. Be careful not to use too much beeswax as this will make your food wrap too thick to fold and mould.
9. Sprinkle the jojoba oil evenly over your fabric. This will assist with the pliability of your food wrap.
10. Place the other piece of baking paper over the top of your cotton pieces.
11. Set your iron on the cotton setting.
12. Carefully iron over the surface of the baking paper – smoothing and pressing the beeswax mixture into all areas of the fabric.
13. Remove the top layer of baking paper to check that the beeswax has covered and melted into all of the cotton fabric.
14. If you find any areas that aren't completely covered, sprinkle a little more beeswax onto these areas.
15. Place your top sheet of baking paper back on top of your cotton fabric pieces and iron again until the beeswax has melted into the fabric then remove the top sheet of baking paper.
16. Peel your reusable food wraps or bag from the baking paper. The baking paper can be re-used to make multiple reusable food wraps.
17. Wait until the bag cools slightly and then open it completely by putting a gloved hand into each of the corners so that it can set whilst open. You can peg the wraps to a line to cool and harden or pick them up with gloves on and wave them gently so that they air cool and harden. They will be ready to use once they are room temperature.

How to Use

Use anywhere you would use cling film to cover and preserve your food.

The warmth of your hands will soften your wraps and allow you to mould and fold them around food and bowls.

You can fold your wraps in half then fold the edges over several times to create storage bags for veges. Simply fold the top over once you've put your veges into the bag.

Care and Maintenance

Regularly gently wash with cool soapy water and rinse.

After six months or so you may need to maintain your wraps by adding a little more beeswax. Simply follow the steps above.