



Beeswax Food Wraps

Take your snacks to the library and school in a sustainable way with this DIY beeswax food wrap kit. Contains supplies for two wraps.



Ingredients (Included):

- 2 sizes 100% cotton fabric
- beeswax pellets (about 5 Tbsp)
- paint brush

You Supply:

- parchment paper
- baking sheet
- tongs
- oven mitts
- oven
- cooling rack (not wooden)

Your fabric has been ironed and cut with pinking shears to prevent fraying. If needed, you can iron again on the cotton setting to press out any wrinkles from being in the Take & Make bag. Be sure to iron on a proper ironing board!



Preheat your oven to 225 degrees (F). Place parchment paper on a baking sheet. Then place one piece of fabric printed side down onto the parchment paper. Make sure the parchment paper extends past the fabric on all sides.



Sprinkle beeswax pellets onto the fabric. You don't have to cover all of the fabric but try to get an even distribution. Remember to save some more pellets for your second pieces of fabric.

Place the baking sheet in the oven just until the beeswax melts, about 5-10 minutes. Check at 5 minutes.



Using your oven mitts, carefully take out the baking sheet. Use the paint brush to spread the melted beeswax evenly over the fabric, all the way to the edges. Then put the baking sheet back in the oven for one minute.



After taking it out of the oven for the final time, use tongs to lift the fabric from the parchment paper. Hold it over the paper to cool for just a minute.



The fabric will be sticky. Hang it over a clothes drying rack or a cooling rack for cookies and allow it to set for an hour.

Repeat with your second piece of fabric. You can reuse the parchment paper and even scrap off and reuse the bits of cooled wax.



Care and Handling Tips:

- Your beeswax wraps should last 3-6 months before needing to be refreshed or re-waxed.
- To clean, rinse with cool water (hot water will melt it).
- You can refresh the wrap by putting it back into a 225 degree oven until the beeswax melts again and fills out. Use a paintbrush to even it out.
- If a refresh doesn't work, you can re-wax the fabric with new beeswax pellets following the same steps here.
- The wrap should stick to itself as your warm hands work it around bowls or food but you can always use a rubber band to keep it closed too.
- Do not use it for raw meat because the wraps cannot be disinfected.



Have questions or comments about our Teen Take & Makes? Email me at khutley@wilmettelibrary.info. Proud of your final product? Post a picture and tag @wilmettelibraryteens on Instagram!