



BEE'S WAX WRAPS

ADULT HELP REQUIRED

Create your own reusable beeswax or soy wax food wrap using cotton fabric.

MATERIALS

- 100% cotton fabric squares (20–30 cm)
- Beeswax pellets (or soy wax for vegan families)
- Baking paper
- Iron or heat press
- Grater (if using wax blocks)
- Pinking shears (optional)
- Leaf, fish, droplet, turtle, or river-themed stamps/fabric



STEP 1: PREPARE THE FABRIC

- Wash and dry the cotton fabric first to remove any coatings.
- Cut the fabric into squares.
- Use pinking shears if available to reduce fraying.

STEP 2: SET UP THE WAXING STATION

- Place one sheet of baking paper on the ironing board.
- Lay the fabric square flat on top.
- Sprinkle beeswax or soy wax pellets evenly across the fabric.

STEP 3: COVER AND IRON

- Place the second sheet of baking paper over the fabric.
- Set the iron to a medium heat (no steam).
- Slowly iron over the baking paper.
- As the wax melts, it spreads through the fabric.
- Continue ironing until all wax pellets have melted.
- If there are dry areas, gently move melted wax towards them with the iron.

STEP 4: CHECK COVERAGE

- Carefully lift the top baking paper.
- If parts of the fabric look dry:
- Add a few more pellets.
- Replace the baking paper.
- Iron again.
- The fabric should look slightly darker and evenly coated.

STEP 5: COOL THE WRAP

- Carefully lift the warm wrap.
- Hold it up for 30–60 seconds.
- Because the wax cools quickly, the wrap will become dry but flexible almost immediately.
- Children love this part because they can literally watch it change.

STEP 6: USE YOUR BEEWAX WRAPS

- Next time you pack your lunch, use your beewax wrap instead of plastic wrap.
- When you are finished, keep it clean by washing it with warm, soapy water and rinsing. Leave to dry so it is ready for next time!

