



BEESWAX SANDWICH WRAPS



It's simple to make your own, all natural, beeswax sandwich wraps! Use your wrap to keep sandwiches, cake, bread, or veggies fresh without using disposable cling film!

You will need:

- 1/2 cup grated beeswax
- Cotton fabric 30 x 30cm
- Pinking shears
- Iron
- Aluminium foil
- Old towel
- Baking paper



You can often purchase natural beeswax from farmers markets or health food stores. Or if you have access to a hive, look online and learn how to refine your own!

You can use your regular cheese grater to grate the wax. Just clean your grater by pouring boiling water over it and wipe with kitchen towel.

Simply wipe your wrap clean with a warm soapy cloth after each use. Do not put in washing machine or dishwasher.

Method:

1. Cut a 30 x 30cm square of fabric with pinking shears.
2. Cover your iron with alfoil to keep the wax out of it (or use a old iron).
3. Lay out your old towel to iron on.
4. Lay out your baking paper. You might need to overlap the sheets to make it big enough.
5. Lay your fabric on the baking paper and sprinkle the wax on it evenly and cover with another layer of baking paper.



6. Iron the wax and the fabric evenly and right to the edges.
7. Once all the wax is melted and while it's still hot, quickly peel back the paper, peel off the fabric and hold until dry.

