

How to make honey wraps

The earth-friendly reusable alternative to cling film



Materials and equipment needed

- Large oven tray/baking dish with sides(to stop the beeswax running over the edge)
- Aluminium foil to line your tray
- Clean 100% cotton fabric – cut to size using pinking shears to stop the edges fraying (make sure your fabric swatch is smaller than your oven tray)
- Organic beeswax (Wild Pure in Alexandra sells blocks and Wholefood Haven in Wanaka sell smaller amounts). You will need around 50 grams of wax to make two honey wraps.
- Coconut oil – organic is best but you can use standard also
- Sturdy, metal fish slice/spatula (needs to be quite rigid)
- Ladle – metal is best
- Stainless steel saucepan
- Oven mitt

Instructions

1. Preheat oven to between 100 and 120 degrees Celsius, line an oven tray with foil. Place it in the oven so it's hot for the first honeywrap.
2. Gently melt beeswax (85-90%) and coconut oil (10-15%) together in a saucepan. Do not use a high heat or it will smoke and discolour.
3. Pour a small amount (around 2 tablespoons) of the melted wax/oil mix and oil over the tray to make sure the first one comes out saturated.
4. Place swatch on tray on top of the melted wax/oil mix
5. Pour another 2 tablespoons of the melted wax/oil over the fabric. It will go hard really quickly.
6. Place in oven for 1-2 mins until wax melts again. Do not overheat/cook the wax otherwise it discolours and smokes.
7. Take out the oven. Working quickly prop one side of the tray up and pour off the excess wax into the pan.
8. Keeping the tray propped up and using your fish slice or spatula spread the wax over the swatch - any excess fluid wax will disperse away from the swatch to the bottom of the tray.
9. Place the tray flat and start to scrape the wax to remove as much wax as possible. You want the wax to have impregnated the fabric but not be caked on top. Scrape firmly and quickly while the wax is still runny.
10. Lift the wrap out of tray, wait for drips to stop (there shouldn't be too many if you've pushed excess off with spatula)
11. Dry

If the wrap is still very stiff and has excess wax on it repeat steps 6 – 11 again

Some Tips and Tricks:

We were able to clean the pan afterwards with boiling water to remove wax, same goes for spatula. Do not pour the hot water down your sink as the wax will congeal in your drains.

You can clean your oven tray by heating it again and wiping down with a paper towel or newspaper.

We tested cleaning the honeywraps too. With a small amount of soap it is possible if they get dirty. With cold water though is best.

After usage, sometimes the wax can crack. To rejuvenate them, you don't even need to re-wax them, you just put them in the oven, melt it down and spread wax layer with a spatula as before.

Do wash in cold water, with antibacterial spray if you cover messy food.

Do rejuvenate the honeywrap by placing in a heated oven if the wax starts to crack or become displaced. You can also melt more wax if needs be and add to the swatch but you can run the risk of over-waxing and it becomes thick and rigid.

Do peg up to dry (so the surfaces aren't touching anything.)

Don't use in the microwave. Top your food with plates instead of honeywraps or plastic wrap.

Don't machine wash to clean as wax will melt and the harsh detergents will break it down.

Don't store when damp/wet.

Don't over wax them others they will become solid and fold around food less easily.



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