Reusable Wax Food Wraps

Wax food wraps are a quick and easy way to make eco-friendly alternatives to single use plastic for covering and storing food. Made with beeswax and cotton fabric, these wax wraps help you reduce plastic waste, save money and avoid the chemicals found in traditional cling film.

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You willl need

- Clean 100% cotton fabric (lightweight works best)
- Beeswax pellets or grated beeswax (around 1 tbsp per wrap)
- Greaseproof paper
- An oven
- Scissors or pinking shears

1 Prepare your fabric

Wash and dry your cotton fabric. Cut it to your desired size and shape, using scissors or pinking shears for a neat edge.

2 Add the wax

Place a sheet of greaseproof paper on a baking tray and place the fabric on top. Sprinkle a thin, even layer of beeswax pellets or shavings over the surface of the fabric.

3 Melt the wax

Preheat your oven to a low heat setting (80°C-100°C). Place the baking tray with the fabric in the oven for 3-5 minutes, or until the wax melts. If you spot any dry patches, sprinkle with a little more wax and reheat. Once melted, remove from the oven. Add more wax to dry-looking areas and repeat the baking process if necessary to melt additional wax.

4 Drying

Once material is evenly covered and out of the oven, lift the fabric carefully and place it on a fresh sheet of greaseproof paper to dry. Once dry, your wrap is ready to use. To shape it over bowls or food, press with your hands – the warmth will soften the wax and make the wrap mouldable.

5 Use and care

- Only wrap items at room temperature to prevent wax transferring onto food.
- Clean wraps with cool water and mild soap, then leave to air dry.
- To refresh wraps, sandwich them between two sheets of greaseproof paper and iron gently to re-melt the wax.
- With regular use, the wraps will last around a year. After that, refresh or compost them.