

## Oatmeal Milk Honey Cold Process Soap

Recipe makes approximately 2 pounds of soap.

## Here's What You Need: Ingredients

Lye

**OLIVE Oil- Pomace** 

**COCONUT Oil-76** 

CASTOR Oil- 16 oz.

GRAPESEED Oil- 16 oz.

Oatmeal Milk-n-Honey Fragrance Oil

Cutter for Mitre Box - Stainless Steel

**Disposable Pipettes** 

Mitre Box - Stainless Steel

Safety Glasses for Soap Making

Safety GLOVES for Soap Making- 1 pair

Safety MASK for Soap Making- 2 count

Silicone Soap Mold- 4 Loaf Molds

**THERMOMETER** 

Other Ingredients & Equipment You'll Need:

Scale

Water

Mixing Bowl

Spatula

Stick Blender

Honey

Finely Ground Oatmeal

Whole Oats



## Here's How It's Done : Directions

## **Total Recipe Weights:**

9.12 oz Water (258 grams)

3.6 oz Lye (NaOH) (102 grams)

Coconut Oil 76-12 oz. (340 grams)

Crisco Shortening- 4.8 oz. (136 grams)

Olive Oil Pomace- 3.6 oz. (102 grams)

Castor Oil- 2.4 oz. (68 grams)

Grapeseed Oil- 1.2 oz. (34 grams)

2 oz. Oatmeal Milk & Honey Fragrance Oil (56 grams)

1 Tablespoon Honey

1 Tablespoon Finely ground oatmeal

1 Tablespoon whole oats

Clean & Sanitize your work area and all of your packaging materials. It is suggested that you wear gloves, protective clothing, a face mask, safety glasses, and a hair net while preparing this recipe.

<u>Click Here For Basic CP Soap Making Class</u>. Also, before attempting to make any cold process soap, please become familiar with soap making safety.

At medium trace, add 1 Tablespoon of honey to soap mixture and 1 Tablespoon finely ground oatmeal.

Decorate the top of soap with whole oats.

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We hope that you enjoy our oatmeal milk and honey cold process soap recipe!

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