



Nature's Garden *Recipe!*
Wholesale Candle & Soap Supplies



Cupcake Wax Tarts

Recipe makes 20 cupcake tarts

Here's What You Need:
Ingredients

[Pillar of Bliss Wax- 10 Pounds](#)

[Joy Wax- 1 SLAB](#)

[Spectrum Liquid Candle Dye- BURGUNDY 1oz.](#)

[Raspberry Cream Cupcake Fragrance Oil](#)

[POURING POT](#)

[Embed Mold - Peanut Butter Cups](#)

[Decorating Sprinkles 4 oz](#)



Here's How It's Done : Directions

Other Ingredients & Equipment You'll Need:

Stainless Steel Measuring Spoon
Stainless Steel Measuring Cups
Stainless steel spoon
Scales
Stove
Mixer for whipping wax frosting
Paper Bowl
Decorating bag & tip

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

Step 1: Weigh out 10 oz. of Pillar of Bliss Wax on scales.

Step 2: Place the wax into a pouring pot. Using the double boiler method as described in one of our classes, melt wax on low on the stove until the wax is completely melted. Get 2 peanut butter cup molds ready.

Step 3: Pour melted wax into a paper bowl. Add 1 drop burgundy liquid candle dye to wax and stir. Add 3/4 oz. of raspberry cream cupcake fragrance oil. Stir.

Step 4: Bend the side of the paper bowl to make a pour spout, and quickly pour the wax mixture into the peanut butter cup molds. This should fill at least 20 molds. Allow to set up completely. You may want to refrigerate these so that the cupcakes pop out of the molds easier.

Step 5: Remove cupcakes from the molds.

Step 6: Preparing the cupcake frosting: Weigh out 8 oz. of Joy Wax wax on scales.

Step 7: Place the wax into a pouring pot. Using the double boiler method as described in one of our classes, melt wax on low on the stove until the wax is completely melted. Add 1/2 oz. raspberry cream cupcake fragrance oil to the wax. Remove from heat.

Step 8: When you start to see the wax starting to create a film on the bottom of the pot, use your mixer to begin whipping the wax into a frosting like substance.

Step 9: Fill a cake decorating bag with the wax frosting, and quickly frost the cupcake bottoms.

Step 10: Apply candy sprinkles while wax is still slightly warm. Allow to cool.

Step 11: Place one of your wonderful cupcake tarts into a potpourri burner and enjoy hours of wonderful aroma!

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