



## Blackberry Bubble Bars Recipe

*Recipe makes approximately 8 bubble bars.*

Here's What You Need:  
Ingredients

[SLSA- Sodium Lauryl Sulfoacetate](#)  
[Sodium Bicarbonate- Baking Soda](#)  
[Blackberry Jam Fragrance Oil](#)  
[Cream of Tartar](#)  
[Corn Starch](#)  
[Jojoba Oil](#)  
[Vegetable Glycerin](#)  
[Black Oxide FUN Soap Colorant](#)  
[Deep Purple FUN Soap Colorant](#)  
[Safety Gloves](#)  
[Safety Mask](#)  
[Safety Glasses](#)  
[Natures Garden Apron](#)

Other Ingredients & Equipment You'll Need:  
Mixing Bowls (3)  
Mixing Spoon  
Parchment Paper or Silicone Baking Mat  
Scale  
Rolling Pin



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

### **Total Recipe Amounts:**

205 grams SLSA  
230 grams Sodium Bicarbonate- Baking Soda  
112 grams Cream of Tartar  
36 grams Corn Starch  
100 grams Vegetable Glycerin  
12 grams Jojoba Oil  
7 grams Blackberry Jam Fragrance Oil

### **Dark Purple Colorants:**

25 drops Deep Purple FUN Soap Colorant  
10 drops Black Oxide FUN Soap Colorant

### **Light Purple Colorants:**

15 drops Deep Purple FUN Soap Colorant  
10 drops Black Oxide FUN Soap Colorant

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

**Step 1:** Begin by preparing our dry ingredients. In a mixing bowl add 205 grams of the SLSA, 230 grams of baking soda, 112 grams cream of tartar, and 36 grams corn starch. Mix well, using your hands to break up any clumps.

**Step 2:** Using a separate bowl, weigh out and mix your wet ingredients. In a mixing bowl, blend 100 grams vegetable glycerin, 12 grams jojoba oil, and 7 grams Blackberry Jam Fragrance Oil. Blend the ingredients together.

**Step 3:** Now, add the wet ingredients to the bowl containing the dry ingredients. Using gloved hands, mix everything together. You are looking to achieve a dough consistency. If your bubble bar dough is too dry, you may need to add just a tablespoon or two more vegetable glycerin. Just be careful not to add too much. Too much glycerin prevent the bubble bars from setting up properly.

**Step 4:** Separate your bubble bar dough. You will need to separate it into 3 equal portions. You will need a bowl for each portion.



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

**Step 5:** Now, we will begin coloring the dough. The first bowl will remain white. Simply roll this portion into a ball. Set it aside for the moment. To the second bowl add 15 drops of the deep purple and 10 drops black oxide colorant. Using your hands mix to incorporate the colorant completely. Roll this portion into a ball. Set it aside as well. To the third bowl, add 25 drops of the deep purple and 10 drops black oxide colorant. Again, using your hands blend the color completely and evenly with the dough.

**Step 6:** Prepare your area. First, place your mat or parchment paper (about 13" in length) in front of you. Lightly coat it with baking soda to prevent sticking. Also, lightly coat the rolling pin.

**Step 7:** Next, we will begin rolling out our dough. This process will be similar to rolling out a pumpkin roll. Begin with the white bubble bar dough. Place the ball in front of you and flatten it slightly. Then, roll it into a rectangle shape. Now, you will need the light purple dough. Place it directly on top of the white dough. Then, roll it out in the same manner as the white layer, maintain the same shape. Finally, place the dark purple layer on top of the light purple layer. Once again roll the bubble bar dough and maintain the same shape.

**Step 8:** At this time, we will roll the dough into a loaf. So, with the mat in front of you vertically, lift the edge of your mat. Slowly and gently roll the dough. You want to roll it in the same manner you would roll a pumpkin roll.

**Step 9:** Finally, slice the loaf. Set each slice on a mat where it will not be disturbed. Allow it to setup for about 24-48 hours. The setup time can vary depending on the humidity.

Once setup, your bubble bars are ready to use!

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