



## Blueberry Muffin Bars Recipe

*Recipe makes approximately 8 bubble bars.*

Here's What You Need:  
Ingredients

Sodium Cocoyl Isethionate

Sodium Bicarbonate- Baking Soda

Cream of Tartar

Cornstarch

Blueberry Fragrance Oil

Fractionated Coconut Oil

Vegetable Glycerin

Yellow Oxide FUN Soap Colorant

Brown Oxide FUN Soap Colorant

Black Oxide FUN Soap Colorant

Ultramarine Blue FUN Soap Colorant

Ultramarine Violet FUN Soap Colorant

Safety Gloves

Safety Mask

Safety Glasses

Natures Garden Apron

12 Cavity Mini Muffin Silicone Mold

Stainless Steel Scoop

Other Ingredients & Equipment You'll Need:

Mixing Bowls

Mixing Spoon

Scale



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

### **Total Recipe Amounts:**

205 grams Sodium Cocoyl Isethionate (SCI)  
230 grams Sodium Bicarbonate- Baking Soda  
112 grams Cream of Tartar  
34 grams Cornstarch  
100 grams Vegetable Glycerin  
12 grams Fractionated Coconut Oil  
7 grams Blueberry Fragrance Oil  
10 drops Yellow Oxide FUN Soap Colorant  
2 drops Brown Oxide FUN Soap Colorant  
2 drops Ultramarine Blue FUN Soap Colorant  
4 drops Ultramarine Violet FUN Soap Colorant  
2 drops Black Oxide

Clean and sanitize your area and all of your utensils. It is suggested that you wear gloves, an apron, a face mask, and a hair net while preparing this recipe.

**Step 1:** First, weigh out the dry ingredients in a deep mixing bowl. This includes the SCI, baking soda, cream of tartar, and cornstarch. Mix the ingredients together and break up any clumps that you find in the mixture.

**Step 2:** Next, in a second small bowl, weigh out the wet ingredients. So, blend the vegetable glycerin, Blueberry Fragrance Oil, and the fractionated coconut oil.

**Step 3:** Now, add your wet ingredients to your dry ingredients. Mix everything together until you have a dough- like consistency. Note: If your bubble bar dough is too crumbly, you can add some more vegetable glycerin. Although, you want to be careful not to add too much. Adding too much will cause your dough to become too wet and may not setup properly.

**Step 4:** At this time, separate your dough. You will need just 10 grams of the dough in order to create the blueberries. So, place 10 grams of the dough in a small bowl, we will come back to it later.

**Step 5:** Color the muffin portion of the dough. Add 10 drops of the yellow oxide, 2 drops of the brown oxide, and 1 drop of the black oxide. Then, mix until the color is fully dispersed.



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

**Step 6:** Begin creating the muffins. First, fill 8 cavities of the mini muffin mold, packing them tightly. Then, use the stainless scoop to add a top to each muffin base. Shape the tops to give them a muffin look.

**Step 7:** You will need the 10 grams of dough that you set aside earlier. To this portion, add 1 drop black oxide colorant, 2 drops ultramarine blue colorant, and 4 drops ultramarine violet. Mix until everything is completely blended.

**Step 8:** It is now time to place the blueberries on the muffins. So, take a very small amount of the bubble bar dough. Roll it into a tiny ball and press it onto the muffin to give it a blueberry muffin appearance. Repeat this process until you have placed blueberries on each muffin.

**Step 9** Finally, allow your bubble bars to setup overnight. Then, remove them from the mold and allow them to finish hardening. It took our bubble bars approximately 48-72 hours to setup completely. However, it can depend on the climate of your environment.

Your blueberry bubble bars are now ready to use! To use your bubble bars crumble a bubble bar under your warm running bath water.

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