



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



Chocolate Peppermint Lip Balm Recipe

Recipe makes approximately 30 lip balm tubes.

Here's What You Need:
Ingredients

[White Beeswax Pastilles](#)

[Coconut Oil 76](#)

[Cocoa Butter](#)

[Vitamin E Oil](#)

[Dark Chocolate Wafers](#)

[Peppermint Redistilled Essential Oil](#)

[White Lip Balm Tubes](#)

[Disposable Pipettes](#)

Other Ingredients & Equipment You'll Need:

Scale

Stove

Pots (for double boiler method)

Mixing spoon



Here's How It's Done : Directions

Total Recipe Weights:

26 grams White Beeswax
47 grams Coconut Oil 76
20 grams Mango Butter
23 grams Cocoa Butter
1 gram Vitamin E Oil
6 Dark Chocolate Wafers
20 drops Peppermint Redistilled Essential Oil

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: Using a double boiler, weigh out and melt the proper amounts of beeswax, cocoa butter, coconut oil 76, and mango butter.

Step 2: Next, once ingredients are in a liquid state, add the dark chocolate wafers. Stir.

Step 3: Then, weigh out the proper amount of vitamin E.

Step 4: Once the wafers have melted, remove from heat and add the vitamin E oil.

Step 5: Now, add 20 drops Peppermint Redistilled Essential Oil to the mixture. Stir

Step 6: Place your mixture into lip balm tubes using the transfer pipettes. Disposable pipettes work better than glass pipettes because they do not cool down your mixture as quickly as glass pipettes do.

Step 7: Allow to cool at room temperature.

We hope you enjoy your Chocolate Peppermint Lip Balm!

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