



Crème Brulee Lip Scrub Recipe

Recipe makes approximately 10 lip scrubs.

Here's What You Need:
Ingredients

[All Natural Lip Balm Base- 1 pound](#)
[Crème Brulee Flavoring](#)
[Clear Jar with White Lid 10 ml.](#)
[White Chocolate Wafers](#)
[Natures Garden Apron](#)
[Disposable Pipettes](#)

Other Ingredients Needed:
Scale
Mixing Spoons
Microwave Safe Bowls
Brown Sugar



Here's How It's Done : Directions

Prior to beginning, sanitize and clean your work area. Also, all of your packaging materials and utensils. We suggest that you wear gloves, a hair net , and an apron while preparing this recipe.

Step 1: First, melt the five white chocolate wafers. Melt them in the microwave in 30 second intervals. Be careful not to over-heat them. Set this aside we will come back to it.

Step 2: Next, use a scale to weigh out 4 ounces of Nature Garden's all natural lip balm base.

Step 3: Then, melt the base in a microwave safe bowl. Again, melt the lip balm base 30 seconds at a time, only until it is melted.

Step 4: Once melted, add the melted white chocolate. Mix well to fully incorporate the ingredients.

Step 5: Now, add 20 drops of Natures Garden's Crème Brulee Flavoring. Stir to incorporate the flavor oil.

Step 6: Now, separate your lip balm base. You will need a small bowl. Pour one ounce of the base into a small bowl. Set this portion aside, for now. It will be used for a top sugar scrub layer.

Step 7: Place the remaining melted base into the 10 ml jars. You do not want to fill them completely. Leave a little bit of room for the top sugar scrub layer.

Step 8: You will now need the one ounce portion of the lip balm base you set aside earlier. You will likely need to remelt this portion. Once melted, add 1 ounce of brown sugar to the melted base. Mix well to incorporate the sugar.

Step 9: Finally, place a layer of the brown sugar lip scrub in each jar. Place a lid on each jar. We hope that you enjoy your Crème Brulee Lip Scrub!

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