



Cucumber Cream

Recipe makes approximately 2- 8oz. jars.

Here's What You Need: Ingredients

[MANGO BUTTER](#)
[SODIUM LACTATE - 16 oz.](#)
[SILKY EMULSIFYING Wax](#)
[RICE BRAN OIL](#)
[FRACTIONATED COCONUT Oil](#)
[VITAMIN E OIL \(Tocopherol T-50\) Natural](#)
[OPTIPHEN - Preservative](#)
[Cucumber Splash Fragrance Oil](#)
[8 oz. Clear PET JAR](#)
[White Dome Lid Smooth 70/400](#)
[THERMOMETER](#)

Other Ingredients & Equipment You'll Need:

Distilled Water
Mixing Bowl
Stainless Steel Spoon
Stovetop
(2) Pots
Stick Blender
Spatula
Scale



Here's How It's Done : Directions

Total Recipe Weights:

353 grams of Distilled Water
28 grams Rice Bran Oil
30 grams Fractionated Coconut Oil
24 grams Silky Emulsifying Wax
10 grams Mango Butter
8 grams Sodium Lactate
5 grams Vitamin E Oil
7 grams Optiphen Preservative
6 grams Cucumber Splash Fragrance Oil

Clean and sanitize your work area as well as your packaging.

Phase I: The Water Phase: Weigh out at least 425 grams of distilled water (you want to have an overage of water for evaporation purposes). Place the water into a pot and place the pot on the stove top. Now, heat the water to at least 180F. Next, hold the temperature of the water for 20 minutes. This process will destroy any bacteria that is in the water. Then, remove the water from the heat source. Now, weigh out the needed 353 grams. Then, to this add the sodium lactate. Stir and then set aside.

Phase II: The Oil Phase: Now, once again in a small pot, weigh out all of the following ingredients: Silky Emulsifying Wax, Rice Bran Oil, Fractionated Coconut Oil, Mango Butter, and Vitamin E Oil. Grab a slightly larger pot, and place several inches of tap water into this. Now, place the larger (water) pot on the stove top over medium heat. Next, place the smaller pot into the larger one. This is the double boiler method. Stirring occasionally, heat your cream ingredients to 140F.

Phase III: The Mixing Phase: When both your water phase and oil phase are 140F, place them both into a large mixing bowl. Using a stick blender, blend both phases together. As you do this, you will notice the mixture will turn white in color. This means your lotion is beginning to emulsify.

Phase IV: The Cool Down Phase: Next, allow your mixture to cool slightly. Once the temperature of the cream reaches 120F, add the Optiphen and fragrance. Mix thoroughly once again and allow to cool further. You will notice as the cream cools, it will also become thicker. Keep stick blending periodically and do not forget to scap the sides of the mixing bowl with a spatula. Finally, when the cream is thick and reaches room temperature, place it into your jars and lid.

We hope that you enjoy our Cucumber Cream Recipe!

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