



## Emulsified Beet Sugar Scrub

*Recipe makes approximately (7) -4oz. jars.*

Here's What You Need:  
Ingredients

[SAFFLOWER OIL](#)  
[COCOA BUTTER Golden Natural](#)  
[SWEET ALMOND Oil- 16 oz.](#)  
[MANGO BUTTER](#)  
[VITAMIN E OIL \(Tocopherol T-50\) Natural](#)  
[SILKY EMULSIFYING Wax](#)  
[BEESWAX White Pastilles](#)  
[Fresh Raspberry Fragrance Oil](#)  
[OPTIPHEN - Preservative](#)  
[Beet Root Powder](#)  
[VEGETABLE GLYCERIN](#)  
[4 oz. Clear PET JAR](#)  
[White Straight Lid Smooth 58/400](#)

Other Ingredients Needed:  
Mixing Bowls (2)  
Handmixer with whisk attachment  
Mixing Spoon  
Spatula  
Fork  
Stove  
Pots- for double boiler step  
White granulated sugar



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

### **Total Recipe Weights:**

- 136 grams -Safflower Oil
- 113 grams - Sweet Almond Oil
- 68 grams - Cocoa Butter
- 68 grams - Mango Butter
- 45 grams - Silky Emulsifying Wax
- 9 grams - Beeswax
- 9 grams - Fresh Raspberry Fragrance Oil
- 5 grams - Optiphen preservative
- 5 grams- Vitamin E Oil
- 680 grams- white granulated sugar
- 6 grams- Beet Root Powder
- 18 grams- Vegetable Glycerin

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.

Weigh out safflower oil, sweet almond oil, cocoa butter, mango butter, silky emulsifying wax, and beeswax. Melt in a double boiler until everything is completely melted. Stir occasionally.

While you are waiting for everything to melt, weigh out your 6 grams of beet root powder and 18 grams of vegetable glycerin. In one of your mixing bowls, combine the beet root and vegetable glycerin, and using a fork, blend them until you get a liquid like paste. Set this aside.

Allow temperature of your melted mixture to reach 120F and add optiphen preservative, vitamin E oil, and Fresh Raspberry fragrance oil. Stir.

Place mixture in the refrigerator to cool to around 80F.

Next, add your beet root paste to the mixture.

Now whip it with a hand mixer with whisk attachments or your Kitchen-Aid, whisk until it looks like pudding.

Next, add 680 grams sugar and whisk until well incorporated.  
Pour into jars and allow to set up.

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