



Frappe Mocha Body Cream

Recipe makes approximately 4- 4oz. jars.

Here's What You Need:
Ingredients

[SWEET ALMOND Oil- 16 oz.](#)
[EMULSIFYING Wax NF- Traditional](#)
[COCOA BUTTER DEODORIZED](#)
[STEARIC ACID - 1 Pound Bag](#)
[VITAMIN E OIL \(Tocopherol T-50\) Natural](#)
[OPTIPHEN - Preservative](#)
[Fresh Brewed Coffee- WORLDS BEST Fragrance Oil](#)
[Chocolate Fudge Fragrance Oil](#)
[Disposable Pipettes](#)
[4 oz. Clear PET JAR](#)
[White Straight Lid Smooth 58/400](#)

Other Ingredients & Equipment You'll Need:

Distilled Water
Mixing Bowl
Stainless Steel Spoon
Stovetop
(2) Pots
Stick Blender
Spatula
Scale
Dry Ground Coffee Beans
Coffee Filter



Here's How It's Done : Directions

Total Recipe Weights:

353 grams of Distilled Water
1/4 Cup Dry Ground Coffee Beans
1 Coffee Filter
48 grams Sweet almond oil
24 grams Traditional emulsifying wax
10 grams Cocoa butter
8 grams Stearic acid
5 grams Vitamin E oil
7 grams Optiphen
5 grams NG World's Best Coffee Fragrance Oil
1 gram NG Chocolate fudge fragrance oil

Phase I: 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.

Phase II: Water Phase

Heat your distilled water (approximately 500 grams) up to at least 180F and hold for 20 minutes to destroy any bacteria. Now, place a little less than 1/2 cup of dry, ground coffee beans inside a coffee filter (inside a strainer), and pour your heated water over it; creating strong coffee. Remove from heat and set aside. **Make sure that you have 353 grams of fresh brewed coffee for your recipe.** If not, add more water until you have the required amount of fresh brewed coffee. Set this aside.

Phase III: Oil Phase In another container (double boiler is recommended), heat the following weighed out ingredients: 48 grams sweet almond oil , 24 grams Silky or traditional emulsifying wax, 10 grams Cocoa Butter, 8 grams Stearic Acid, 5 grams Vitamin E Oil to around 140 F.

Phase IV: Mixing Phase You want to move quickly, ensuring that your water phase and oil phase mixtures are around 140F. In large bowl combine those ingredients and blend well (stick blender highly recommended). Mixture will turn brown in color and begin to emulsify.

Phase V: Cool Down Phase Allow your mixture to cool to around 120F, and add 7 grams Optiphen preservative, 5 grams coffee fragrance oil, and 1 gram chocolate fudge fragrance oil. Mix thoroughly. Allow to cool to room temperature and place into jars.

FINAL TOUCHES: If you would like to create the appearance of a "whipped cream" look on top of your frappe mocha body cream, simply divide this recipe by 4, and make the cream with distilled water instead of fresh brewed coffee. Then, place the "whipped cream" on top of the mocha layer, and sprinkle some dry coffee grounds on top.

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