



Lemon Curd Air Fresheners Recipe

Recipe makes approximately 6 air fresheners.

Here's What You Need:
Ingredients

[Palm Pillar Wax](#)

[Lemon Curd Fragrance Oil](#)

[Spooled Wicking \(optional\)](#)

[Votive Wick Pin](#)

[Silicone Soap Mold- 6 Cavity Muffin Mold](#)

[Spectrum Liquid Candle Dye- Yellow](#)

[THERMOMETER](#)

[Pouring Pot](#)

Other Ingredients & Equipment You'll Need:

Mixing Spoon

Scale

Pot (for double boiler)

Toothpick

Dehydrated Lemon Slices (6)

Ribbon (or Spooled Wicking)



Here's How It's Done : Directions

Step 1: Before you begin, you will need to prepare your lemons. You will need 6 dehydrated lemon slices.

Step 2: First, weigh out and melt 6 ounces of Palm Pillar Wax. Melt the wax to 210F using a double boiler.

Step 3: Once melted, use a toothpick to add a small amount of the yellow liquid candle dye.

Step 4: Next, add 0.72 ounces of the Lemon Curd Fragrance Oil. Stir.

Step 5: Add about 2 ounces to 6 of the cavities of the muffin mold.

Step 6: Add one of the lemon slices to each cavity. Place the lemon slice to the bottom edge as possible so that you leave room at the top for the hole.

Step 7: Once the wax is set up, but still warm to the touch, use the votive wick pin to place a hole at the top of each circle. As you are doing this, keep in mind that the mold gets smaller towards the bottom. Place it as close to the lemon slice as possible. Allow the wax to cool to room temperature before removing them from the mold.

Step 8: Prepare the spooled wicking. Alternatively, you can use ribbon or string for this step. You will need to cut 6 pieces that are 12"-18" inches in length. The length will simply depend on your preference.

Step 9: Thread one of the pieces of wicking through each circle.

Your lemon air fresheners are ready to use! Enjoy!

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