



## Rustic Wax Melts Recipe

*Recipe makes 24 wax tarts.*

Here's What You Need:  
Ingredients

[Pillar of Bliss Wax](#)  
[Christmas Wassail Fragrance Oil](#)  
[Cloves Whole](#)  
[Juniper Berries](#)  
[Orange Peel C/S](#)  
[Cinnamon Sticks 2 3/4"](#)  
[Silicone Brownie Bites Mold](#)  
[POURING POT](#)  
[THERMOMETER](#)

### Other Ingredients & Equipment You'll Need:

Scale  
Mixing Spoons  
Mixing Bowl  
Pot (For Double Boiler)



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

**Step 1:** First, we will prepare our herbs. You will need about an ounce of each juniper berries, orange peel c/s, and whole cloves. Place them together in a bowl and mix them together.

**Step 2:** Next, melt your Pillar of Bliss candle wax. You will need about 345 grams of candle wax.

**Step 3:** Now, when the wax reaches a temperature of about 180 degrees Fahrenheit, add 41 grams of your Christmas Wassail Fragrance Oil. Stir the wax to fully incorporate your fragrance oil.

**Step 4:** Before you pour your candle wax, you will want to add the herbs to each cavity of the mold. So, fill each cavity with a small amount of the herbs you prepared in step one.

**Step 5:** We will be topping each wax tart with a cinnamon stick. So, you will need a total of 24 pieces of the cinnamon sticks. Simply break each stick into 2-3 pieces and place them near your mold.

**Step 6:** Finally fill each cavity of your mold with the melted Pillar of Bliss. Then, top each cavity with a cinnamon stick.

**Step 7:** Once your wax melts have set up, remove them from the mold.

**Step 8:** Once you have allowed your rustic melts to cure for a couple of days they are ready to use. Simply place a wax melt in your wax burner and enjoy!

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