



Sugar Cookie Whipped Body Butter

Recipe makes approximately 4- 4oz. Containers.

Here's What You Need:
Ingredients

[COCOA BUTTER DEODORIZED](#)
[MANGO BUTTER](#)
[SHEA BUTTER](#)
[ARGAN OIL](#)
[FRACTIONATED COCONUT Oil](#)
[VITAMIN E OIL \(Tocopherol T-50\) Natural](#)
[Sugar Cookies Fragrance Oil](#)
[Disposable Pipettes](#)
[4 oz. Clear PET JAR](#)
[White Straight Lid Smooth 58/400](#)

Other Ingredients & Equipment You'll Need:

Mixing Bowls
Stainless Steel Spoon
Stovetop
Melting Pot



Here's How It's Done : Directions

Total Recipe Weights:

- 100 grams Cocoa Butter
- 100 grams Mango Butter
- 100 grams Shea Butter
- 48 grams Argan Oil
- 52 grams Fractionated Coconut Oil
- 4 grams Vitamin E Oil
- 10 grams Sugar Cookies Fragrance Oil

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.

1. Weigh out all 3 of your butters and the Argan and Fractionated Coconut Oils.
2. Begin melting the butters and weighed out oils using the double boiler method. Heat until completely melted. Be careful not to get your oils too hot, or you can ruin them.
3. Once melted, remove from heat source and add the Vitamin E Oil and Sugar Cookies Fragrance Oil. Stir.
4. Pour the mixture into a mixing bowl and set over another bowl filled with ice to cool faster, or cover and set in refrigerator to cool.
5. As it cools the mixture will become thicker. Every 20 minutes or so, use a hand mixer, and whip the butter for several minutes. Place the mixture back into the fridge or over the ice bowl each time for cooling/thickening purposes. The mixture will begin to get thicker each time you mix. It will start to look like whipped butter.
6. Once the butter has solidified all the way and is no longer runny, spoon it into your 4 oz. jars and you are finished!

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