



Nature's Garden *Recipe!*
Wholesale Candle & Soap Supplies



Chocolate Cream Cheese Cupcake Soap

*Recipe makes approximately 2-large soap cupcakes or 10 small
soap cupcakes*

Here's What You Need:
Ingredients

[YOGURT Melt and Pour Soap](#)

[Chocolate Cream Cheese Cupcake Fragrance Oil](#)

[*Imagine Base - 1 gallon](#)

[VEGETABLE GLYCERIN](#)

[Vanilla White- Color Stabilizer](#)

[Cupcakes- Mold Market Molds](#)

[Embed Mold - Peanut Butter Cups](#)

[Cocoa Powder- Organic](#)



Here's How It's Done : Directions

Other Ingredients & Equipment You'll Need:

Cutting Board
Measuring Utensils (stainless steel only)
Kitchen Mixer with wire whisks
Microwave safe glass container
Large Knife
Mixing Spoon (wood or stainless steel)
Microwave
Cake Decorating Bag with tip
Rubbing alcohol in a spray bottle
Wax Paper
Liquid Canola Oil (or another oil that is liquid at room temp)
Cheese Grater

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.

Step 1: Each block of Natures Garden Yogurt Melt and Pour Soap is perforated into 40 cubes. Cut along the perforation until you have a total of 10 cubes. Place your 10 cubes into the microwave safe container. This is approximately 10 ounces of soap.

Step 2: Prepare the chocolate: Mix 2 1/2 Tablespoons of powdered cocoa with 1 1/2 Tablespoon of liquid canola oil and mix. This will be used to color the cupcake base brown, and the frosting a light brown color. Set aside.

Step 3: Melt the Soap. In a glass container, melt soap in the microwave 30 seconds at a time. Stir gently. Keep melting until all soap is in a liquid state.

Step 4: Moving quickly, add the chocolate mixture you made earlier; reserve about 1/8 tsp. of the chocolate mixture to color the frosting you will make later. Then, add 1/2 teaspoon of Natures Garden Vanilla White Color Stabilizer. Finally, add 1 Tablespoon Natures Garden Chocolate Cream Cheese Cupcake fragrance oil. Stir Gently.

Step 5: Pour your molds. Slowly pour the mixture into the cupcake base portions of the mold. Stop pouring when the cavities are full.

Step 6: Air Bubbles. If this occurs, take the alcohol and spray lightly, misting the top of the soap.

Step 7: Cooling the soap. Either leave the cupcake mold where it is to cool, or you may place your molds in the refrigerator/ freezer.

Step 8: Removing the soap. Place the mold upside down. Using your thumbs, apply gentle pressure to the center of the cavity. When the soap releases, set it aside.



Here's How It's Done : Directions

Step 9: Preparing the Decorative Toppings: Shred one cube of yogurt melt and pour soap base with a cheese grater. This will look like shredded coconut. Set this aside.

Step 10: Preparing the frosting. Cut 5 cubes of yogurt Melt and Pour Soap Base. Transfer them to the microwave safe container.

Step 11: Melt the Soap. In 20 second increments, start melting the soap. When all 5 cubes are liquefied, add the remaining chocolate mixture you set aside. Stir until thoroughly mixed. Add 4 Tablespoons of vegetable glycerin, 2 Tablespoons of Natures Garden Imagine Base, and 1/4 teaspoon of Vanilla White Color Stabilizer. Add 1 teaspoon Chocolate Cream Cheese Cupcake fragrance oil.

Step 12: Using a mixer, blend until the consistency is a very thick frosting.

Step 13: Frost. Work fast. Frost cupcakes by hand, or place the frosting in a cake decorating bag. Apply generously to cupcake base. Finally, add the shredded coconut decorations you made.

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