



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



Chocolate Blossom Cookie Wax Tarts

Recipe makes approximately 10 wax tarts

Here's What You Need:
Ingredients

[Pillar of Bliss Wax](#)

[Chocolate Chip Cookie Fragrance Oil](#)

[Brown liquid candle dye](#)

[Yellow liquid candle dye](#)

[Large Chocolate chips plastic mold](#)

[Sugar Cookie Rubber Mold from FlexibleMolds.com](#)

[Pouring Pot](#)



Here's How It's Done : Directions

Step 1: Weigh out 10 oz. of Pillar of Bliss Wax on scales.

Step 2: Place the wax into a pouring pot. Using the double boiler method as described in one of our classes, melt wax on low on the stove until the wax is completely melted. Get sugar cookie mold from flexible molds ready. Note: The sugar cookie mold from flexible molds will only make 5 sugar cookies at a time.

Step 3: Using a toothpick, get a very small amount of brown liquid candle dye and yellow liquid candle dye and add to the melted wax until it is the color of baked chocolate blossom cookies.

Step 4: Add $\frac{3}{4}$ oz.- 1 oz. of Chocolate Chip Cookie fragrance oil to melted wax and stir.

Step 5: Pour prepared, melted wax into sugar cookie molds. Allow to set up completely, and pop out of the molds.

Step 6: Weigh out 5 oz. of Pillar of Bliss Wax on scales.

Step 7: Place the wax into a pouring pot. Using the double boiler method as described in one of our classes, melt wax on low on the stove until the wax is completely melted. Get large chocolate chips plastic mold from Natures Garden ready. Be very careful not to get this wax too hot. Wax that is 160F or above will melt the plastic mold.

Step 8: Add 2-3 drops of brown liquid candle dye to melted wax and stir.

Step 9: Add $\frac{1}{4}$ oz.- $\frac{1}{2}$ oz. chocolate chip cookie fragrance oil to melted wax and stir.

Step 10: Pour wax mixture into large chocolate chips plastic mold, and allow to completely set up. Pop these out of mold when done.

Step 11: In order to get the chocolate drops to adhere to the sugar cookie portion of the wax tart, apply a small amount of heat to the bottom of each chocolate drop, and quickly place onto the cookie. Allow to set up. That is it!

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