



Cherry Almond Wax Melts Recipe

Recipe makes approximately 21 wax melts.

Here's What You Need:
Ingredients

[Pillar of Bliss Candle Wax](#)

[Joy Wax](#)

[Cherry Almond Fragrance Oil](#)

[Red Color Block](#)

[Caramel Color Block](#)

[THERMOMETER](#)

[Pouring Pot](#)

Other Ingredients & Equipment You'll Need:

Mixing Spoon

Scale

Pot (for double boiler)

Portion Cups

Wax Paper or Baking Mat

Knife

Cherries Mold (www.flexiblemolds.com)



Here's How It's Done : Directions

Step 1: First, prepare the cherries. Weigh out and melt 50 grams of the Pillar of Bliss Candle Wax. Then, melt the wax in a double boiler. Once melted add about 1 gram of the red color block. Stir.

Step 2: Next, to the red candle wax, add 0.2 ounces of the Cherry Almond Fragrance Oil. Once again, stir.

Step 3: Now, pour the red wax into the cherries mold. Finally, allow the cherries setup before removing them from the mold.

Step 4: At this time, prepare the bases of the melts. Weigh out and melt one pound of the Pillar of Bliss Candle Wax. Then, add about 2 grams of the caramel color block. Stir to blend the colorant.

Step 5: Once you have colored your candle wax, add 1.5 ounces of the Cherry Almond Fragrance Oil. Stir to incorporate the fragrance oil.

Step 6: Pour the wax into the portion cup. Fill each cup about halfway. Allow the bases to setup.

Step 7: Prepare the Joy Wax. Melt 8 ounces of Joy Wax. Once melted add 0.8 ounces of the Cherry Almond Fragrance Oil. Stir.

Step 8: Pour your melted wax into a mixing bowl. Using a hand mixer, whip the wax until it reaches a whipped frosting consistency.

Step 9: Place about 1 tablespoon of the whipped wax on top of each caramel colored base. Keep in mind if you would like to use the portion cup for packaging, you will need to leave room for the lid, be careful not to use too much..

Step 10: Prepare the caramel drizzle. Melt about one ounce of the Pillar of Bliss. Add a small amount of a caramel color block and stir. We used less than a gram to achieve a caramel color.

Step 11: Place your melts on a piece of wax paper or a baking mat. Use a spoon to drizzle the caramel topping over the whipped topping. Finally, place a cherry on top of each one.

Step 12: Remove the tart from the portion cup or use the portion cup as packaging.

Your Cherry Almond Wax Melts are ready to use! Simply place a wax tart in your burner and allow the aroma to fill the air!

Natures Garden is not responsible for the performance of any of the recipes provided on our website. Testing is your responsibility. If you plan to resell any recipes we provide, it is your responsibility to adhere to all FDA regulations if applicable. If there are ingredients listed in a recipe that Natures Garden does not sell, we cannot offer any advice on where to purchase those ingredients. We also do not offer any advice on formulating or altering recipes.