



Clamshell Kiwi Sugar Cubes

Recipe makes approximately 6 clamshell kiwi sugar cube containers.

Here's What You Need:
Ingredients

[APRICOT KERNEL Oil- 16 oz.](#)
[GRAPSEED Oil- 16 oz.](#)
[COCONUT Oil-76](#)
[SHEA BUTTER Melt and Pour SOAP](#)
[FUN Soap Colorant- Neon Green 1 oz.](#)
[Kiwi Fragrance Oil](#)
[Poppy Seed Whole](#)
[Clamshell Containers- 10 count](#)

Other Ingredients & Equipment You'll Need:

Sugar
Scale
Microwaveable Safe Bowl
Spoon
Spatula
Mixing Bowl



Here's How It's Done : Directions

Total Recipe Weights:

- 340 grams Sugar
- 56 grams Apricot Kernel Oil
- 42 grams Grapeseed Oil
- 14 grams Coconut Oil 76
- 170 grams Shea Butter M&P Soap
- 20 grams Kiwi Fragrance Oil
- 4 grams Poppy Seed
- 4 drops FUN Soap Colorant- Neon Green

Before making this recipe, clean & sanitize your work area and all of your packaging materials. It is also suggested that you wear gloves while preparing this recipe.

Step 1: Get your clamshell containers, and have them ready in the area where you will be doing the filling.

Step 2: In a bowl, weigh out your sugar. Then, to the sugar bowl add the poppy seed. Stir well to disperse the poppy seed among the sugar. Set aside.

Step 3: In a microwave safe bowl, weigh out the shea butter melt and pour soap. Melt the soap in the microwave in 30 second increments. Stir gently in between each bout. Keep melting until all soap is in a liquid state.

Step 4: Now, add the color and kiwi scent. Stir well to incorporate.

Step 5: Next, to the mixing bowl add the Apricot Kernel Oil, Grapeseed Oil, and Coconut Oil 76. Stir once again to incorporate these oils.

Step 6: Get ready to move! Pour the sugar into the mixing bowl. Then, using your hands start to fold the sugar among the rest of the mixture.

Step 7: Finally, scoop the mixture into the clamshells. Use your fingers to work the sugar scrub into each clamshell opening. When all 6 cavities are filled, place more of the mixture on top and flatten it down. Repeat for the remaining 5 clamshells, then lid. Allow the sugar cubes to fully set up.

Not only do these sugar cubes smell and feel amazing, but they also come complete with packaging. Enjoy!

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Here's How It's Done : Directions

Step 8: Finally, using a spoon scoop the body frosting into your 4 oz clear PET jars and lid.

Your chocolate foaming body frosting is now ready to use! Enjoy!

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