



Cocoa Dream Cream

Recipe makes approximately 4- 4 oz. jars.

Here's What You Need: Ingredients

[SWEET ALMOND Oil- 16 oz.](#)
[EMULSIFYING Wax NF- Traditional](#)
[COCOA BUTTER DEODORIZED](#)
[Cocoa Powder Organic](#)
[STEARIC ACID - 1 Pound Bag](#)
[VITAMIN E OIL \(Tocopherol T-50\) Natural](#)
[OPTIPHEN - Preservative](#)
[Butter Brickle Fragrance Oil](#)
[Disposable Pipettes](#)
[4 oz. Clear PET JAR](#)
[White Straight Lid Smooth 58/400](#)

Other Ingredients & Equipment You'll Need:

Scale
Stove
Mixing Bowl
Mixing Spoon
Pots (for double boiler)
Stick Blender



Here's How It's Done : Directions

Total Recipe Weights:

353 grams of Distilled Water
48 grams Sweet Almond oil
24 grams Traditional Emulsifying wax
10 grams Cocoa Butter
8 grams Stearic Acid
5 grams Vitamin E Oil
7 grams Optiphen Preservative
6 grams Natures Garden Butter Brickle Fragrance Oil
Cocoa Powder

Phase I: 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.

Phase II: Water Phase Heat your distilled water up to at least 180F and hold for 20 minutes to destroy any bacteria. Remove from heat and set aside. **Make sure that you have 353 grams of water for your recipe.** Set this aside.

Phase III: Oil Phase In another container (double boiler is recommended), heat the following weighed out ingredients: 48 grams sweet almond oil , 24 grams traditional emulsifying wax, 10 grams Cocoa Butter, 8 grams Stearic Acid, 5 grams Vitamin E Oil to around 140 F.

Phase IV: Mixing Phase You want to move quickly, ensuring that your water phase and oil phase mixtures are around 140F. In large bowl combine those ingredients and blend well (stick blender highly recommended). Mixture will turn white in color and begin to emulsify.

Phase V: Cool Down Phase Allow your mixture to cool to around 120F, and add 7 grams Optiphen preservative, 6 grams Natures Garden Butter Brickle fragrance oil. Mix thoroughly. Allow to cool to room temperature and place into jars.

FINAL TOUCHES: Sprinkle the top of your jarred cream with just a touch of real cocoa.

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