



Coriander Salted Olive Candle Recipe

Recipe makes one 9 oz candle.

Here's What You Need:
Ingredients

[Joy Wax](#)
[Palm Pillar Wax](#)
[Coriander and Salted Olive Fragrance Oil](#)
[HTP Candle Wicks](#)
[POURING POT](#)
[THERMOMETER](#)
[Lime Green Color Block](#)
[Brown Color Block](#)
[Warning Label](#)

Other Ingredients & Equipment You'll Need:
Scale
Mixing Spoon
Knife
Pots (For Double Boiler)
9 oz. Jar
Hot Glue Gun
Glue Sticks
Measuring Spoon (TBSP)



Here's How It's Done : Directions

Step 1: Prepare your jars. You will need a nine ounce candle jar. Use a hot glue gun to adhere a wick to the bottom center of the jar. The wick size will depend on the diameter of the jar. Our jar was 3 inches in diameter. We used an HTP-73.

Step 2: Weigh out 230 grams of the Joy Wax and melt using a double boiler. Allow it to heat to 200F.

Step 3: Once your wax is melted, shred a small amount of the lime green color block into your candle wax. In addition, shred a very small amount of the brown color block. You will use less than 1 gram of each. Stir.

Step 4: Next, let the temperature drop to 175F and add 23 grams of Coriander and Salted Olive Fragrance Oil. Stir thoroughly.

Step 5: Allow the temperature to drop between 160F-165F. Pour the candle wax into your jar.

Step 6: Once the candle has set up, but is still warm, sprinkle about 1 tablespoon of Palm Pillar Wax on top of the candle.

Step 7: Add a warning label to the bottom of your candle jar. Once cured, trim the wick to a ¼ inch and your candle is ready to use.

We hope you enjoy your Coriander and Salted Olive Candle!

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