



Giraffe Bubble Bars Recipe

Recipe makes approximately 8 bubble bars.

Here's What You Need:
Ingredients

[Sodium Cocoyl Isethionate](#)
[Sodium Bicarbonate- Baking Soda](#)
[Cream of Tartar](#)
[Corn Starch](#)
[Cucumber Fragrance Oil](#)
[Sesame Seed Oil](#)
[Vegetable Glycerin](#)
[Red Oxide FUN Soap Colorant](#)
[Black Oxide FUN Soap Colorant](#)
[Brown Oxide FUN Soap Colorant](#)
[Orange Oxide FUN Soap Colorant](#)
[Yellow Oxide FUN Soap Colorant](#)
[Safety Gloves](#)
[Safety Mask](#)
[Safety Glasses](#)
[Natures Garden Apron](#)

Other Ingredients & Equipment You'll Need:

Mixing Bowls
Mixing Spoon
Parchment Paper or Silicone Baking Mat
Scale
Knife
Rolling Pin



Here's How It's Done : Directions

Total Recipe Amounts:

Note: While we give you both weight and volume measurements, we highly recommend using a scale as the measurements will be more precise amounts.

410 grams (2 cups) Sodium Cocoyl Isethionate
460 grams (2 cups) Sodium Bicarbonate- Baking Soda
224 grams (2/3 cup) Cream of Tartar
72 grams (2/3 cup) Corn Starch
200 grams (2/3 cup) Vegetable Glycerin
24 grams (2 TBSP) Sesame Seed Oil
14 grams Cucumber Fragrance Oil
3 drops Yellow Oxide FUN Soap Colorant
6 drops Brown Oxide FUN Soap Colorant
3 drops Orange Oxide FUN Soap Colorant
6 drops Red Oxide FUN Soap Colorant

Clean and sanitize your work area and all of your utensils. We suggest that you wear gloves, an apron, a face mask, and a hair net while preparing this recipe.

Step 1: Begin by preparing your dry ingredients. In a deep mixing bowl, add your baking soda, sodium cocoyl isethionate, cream of tartar, and corn starch. Use your hands to mix the ingredients together. Make sure you break up any clumps you find in the mixture.

Step 2: Now, in a separate bowl, mix your wet ingredients. In a small bowl, blend vegetable glycerin, sesame seed oil, and Cucumber Fragrance Oil.

Step 3: Next, add your wet ingredients to your dry ingredients. Once again, use your hands to mix the ingredients together. Keep mixing until you have a dough consistency. Note: If your bubble bar dough is too crumbly, you can add some more vegetable glycerin. You want to be careful though not to add too much. Adding too much will cause your dough to become too wet and may not setup properly.

Step 4: Begin separating your dough. You will need 2 mixing bowls. Separate the dough into equal portions. Place half of your dough into each bowl.

Step 5: Each of the bowls you prepared will be a different color. Use the guide below to add the colorant to each bowl. Then, using your gloved hands, mix the colorant into each bowl of dough. Once you have mixed the colorant into each bowl, roll the dough in that bowl into a ball.

Bowl 1: Brown Oxide- 6 drops
Orange Oxide- 3 drops
Black Oxide- 6 drops
Red Oxide- 6 drops

Bowl 2: Yellow Oxide- 3 drops



Here's How It's Done : Directions

Step 6: Now, it is time to start rolling out our dough. Before you start you will want to lay down a piece of parchment paper or a silicone baking mat. Then, dust the area lightly with baking soda so your dough doesn't stick to the mat or parchment paper. Next, place your yellow colored bubble bar dough in the center of the mat. Roll the dough into a rectangular shape. You want your yellow layer to be about $\frac{1}{4}$ " thick.

Step 7: Next, you will need to set about 30 grams of the brown orange dough aside for your spots. We will use this later. Then, place the remaining brown orange dough right on top of the yellow, in the center. Roll this layer out. Continue to roll until it is about the same shape and size as your previous layer. So, once you are finished, you will have two layers of rectangular shaped dough.

Step 8: We will now start rolling our bubble bar dough into a loaf. You will want to place the rolled out dough in front of you vertically. Then, lift up on the edge of parchment paper that is closest to your body. Begin rolling the dough in the same way you would roll a pumpkin roll. Roll slowly and evenly until the dough is completely rolled into a loaf.

Step 9: At this time, you will use the dough you set aside to create giraffe shaped spots on the top outer yellow portion of the bubble bar loaf. Roll a very small piece of brown orange colored dough into a pebble-like ball. Then, flatten it, forming a rounded rectangular shape. Finally, place it on your loaf. You want to repeat this process until your entire loaf is covered. As you are forming your spots with the dough, vary the sizes and shapes.

Step 10: Finally, cut the loaf into slices. This recipe will make about 8 slices, depending on how thick you choose to slice your loaf. You will want to slice the loaf into 1-2 inch slices. Once you have sliced your loaf, simply let your bubble bars setup, completely hardening. It took our bubble bars approximately 48-72 hours to setup completely. However, it can take longer depending on the climate of your environment.

Your Giraffe Bubble Bars are now ready to use! To use your handcrafted bubble bars, crumble your bubble bar under your warm running bath water.

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 there are ingredients listed in a recipe that Natures Garden does not sell, we cannot offer any advice on where to purchase those ingredients