



## Key Lime Pie Candle Recipe

Here's What You Need:  
Ingredients

[Joy Wax- 1 SLAB](#)  
[Pillar of Bliss Wax](#)  
[Spectrum Liquid Candle Dye- Green 1oz.](#)  
[Spectrum Liquid Candle Dye- YELLOW 1oz.](#)  
[Spectrum Liquid Candle Dye- BROWN 1oz.](#)  
[Keylime Pie Fragrance Oil](#)  
[CD Candle Wicks \(100 wicks\)](#)  
[POURING POT](#)  
[THERMOMETER](#)

Other Ingredients & Equipment You'll Need:  
16 oz. Glass Apothecary Jar  
Scale  
Mixing Spoons  
Hot Glue Gun  
Toothpicks  
Pot (For Double Boiler)  
Lemon Lime Slices Mold ([flexiblemolds.com](http://flexiblemolds.com))



## Here's How It's Done : Directions

**Step 1:** First, we will prepare the lime embed for the top of the candle. So, weigh out 1 ounce of Pillar of Bliss Candle Wax.

**Step 2:** Add the wax to your pouring pot. Use a double boiler to melt the wax. Get the lemon lime slices mold ready.

**Step 3:** Now, you will need a toothpick. Dip the toothpick into the green liquid candle dye. Then, dip the toothpick into the melted wax. Mix well to incorporate the color.

**Step 4:** Weigh out and add your fragrance oil. Add 0.1 ounce of Keylime Pie Fragrance Oil to melted wax and stir.

**Step 5:** Pour the melted wax into the lemon lime slices mold. Once they have set up completely, pop them out of the mold. Set them aside for now, you will need one or two later. You will have extra limes. This recipe makes enough to fill each cavity of the mold. However, these can be used as wax melts in your tart burner.

**Step 6:** Next, prepare the pie crust portion of the candle. Weigh out 4 ounces of Joy Wax. Add your Joy Wax to your pouring pot. Once again, melt the wax in a double boiler.

**Step 7:** To achieve a pie crust color, add one drop of brown liquid candle dye and use a toothpick to add a small amount of yellow to the wax. Stir to incorporate the color.

**Step 8:** Now, add your Keylime Pie Fragrance Oil. Add 0.4 ounces of fragrance oil to the melted wax and stir.

**Step 9:** Adhere two CD-12 candle wicks to the bottom of your apothecary jar. You will want to make sure they are equally spaced and centered.

**Step 10:** Pour the pie crust layer. Pour slowly and carefully as you do not want to splash the wax along the sides. I find pouring the wax towards the center of the jar lessens the chances of splashing. Before moving on, allow this layer of wax to completely set up at room temperature.

**Step 11:** Prepare the keylime pie portion of the candle. Again, using Joy Wax and a double boiler, weigh out and melt 10 ounces of container candle wax.

**Step 12:** To achieve the keylime pie color, toothpick in a small amount of green liquid candle dye. Again, stir to incorporate the color.



## Here's How It's Done : Directions

**Step 13:** Add 1 ounce of Keylime Pie Fragrance Oil to the melted wax and stir.

**Step 14:** Pour your keylime layer into the jar right on top of the previous layer. Make sure that the candle wicks remain straight and centered. Allow the candle wax to set up before moving to the next step.

**Step 15:** The last layer is a whipped cream layer. Again, using a double boiler, weigh and melt 8 ounces of Joy Wax.

**Step 16:** Weigh out and add 0.8 ounces of Keylime Pie Fragrance Oil. Stir to incorporate the lime scent.

**Step 17:** Now, to achieve the whipped topping look, you will need to allow the wax to setup just slightly. Then, whip the wax with a mixing spoon. Continue whipping until you achieve a whipped cream look.

**Step 18:** Use a spoon to place the whipped wax on top of the green layer.

**Step 19:** Finally, add a lime slice or two on top and make sure your wicks are centered and evenly spaced.

Once cured, your Keylime Pie Candle Recipe will be ready to burn. Enjoy!

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