



## Pumpkin Latte Wax Melts Recipe

*Recipe makes 32 wax tarts.*

Here's What You Need:  
Ingredients

[Spiced Pumpkin Latte Fragrance Oil](#)  
[Pillar of Bliss Wax](#)  
[Joy Wax](#)  
[Nature Friendly Color Blocks- Cappuccino](#)  
[POURING POT](#)  
[THERMOMETER](#)  
[Silicone Soap Mold- 12 Mini Muffins](#)  
[Cinnamon Sticks 2 3/4"](#)  
[Pumpkin Pie Spice Blend](#)

### Other Ingredients & Equipment You'll Need:

Scale  
Mixing Spoons  
Pot (for double boiler)  
Hand Mixer  
Mixing Bowl  
Decorating Bag  
Decorating Tip



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

**Step 1:** Prepare the base of the melts. Weigh out and melt 18 ounces of Pillar of Bliss Candle Wax. Once melted, add about 3 grams of the cappuccino color block. Stir. Add 1.8 ounces of the Spiced Pumpkin Latte Fragrance Oil. Once again, stir. Pour the melted wax into the silicone mini muffins mold. Fill each cavity about  $\frac{3}{4}$  of the way full. Allow them to set up.

**Step 2:** Prepare the whipped topping. Weigh out and melt 16 ounces of the Joy Wax. Once melted, add 1.6 ounces of the Spiced Pumpkin Latte Fragrance Oil. Stir. Allow the wax to cool to a slushy type consistency. Using a hand mixer to whip the wax to a whipped frosting consistency.

**Step 3:** Top the bases. Add the whipped wax to your decorating bag. Pipe the wax on top of each base.

**Step 4:** Prepare the cinnamon sticks. You will need 32 pieces. You will need to cut the cinnamon sticks. Each piece should be about 1" in length. Place a cinnamon stick in each melt and press it in slightly. You should place it slightly off center.

**Step 5:** Sprinkle pumpkin pie spice powder over each melt. Remove the melts from the mold.

Once cured, your wax melts is ready to use! Enjoy!

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