



White Chocolate Bath Melts Recipe

Recipe makes approximately 12 bath melts.

Here's What You Need:
Ingredients

[Mango Butter](#)
[Apricot Kernel Oil](#)
[White Beeswax](#)
[White Chocolate Fragrance Oil](#)
[White Chocolate Wafers](#)
[Silicone Brownie Bites Mold](#)

Other Ingredients & Equipment You'll Need:

Scale
Pots (2- for double boiler)
Spatula
Stovetop



Here's How It's Done : Directions

Total Recipe Weights:

- 224 grams Mango Butter
- 15 grams Apricot Kernel Oil
- 13 grams White Beeswax
- 4 grams White Chocolate Fragrance Oil
- 5 White Chocolate Wafers

First, clean & sanitize your work area. Also, do the same with your mold and utensils. It is suggested that you wear protective clothing and a hair net when preparing this recipe.

Step 1: In one of your pots weigh out the butter, beeswax, and oil. Then, add five white chocolate wafers.

Step 2: Turn your stove on low heat. Melt the butter, oil, beeswax, and chocolate in a double boiler.

Step 3: Once the oils have melted, remove them from the heat. Add 4 grams of White Chocolate Fragrance Oil. Stir to fully incorporate the fragrance oil.

Step 4: Next, pour the melted mixture into the silicone brownie bites mold.

Step 5: Allow the melts to set up a bit. You want them to have a film on top before moving them. Then, move them to the freezer.

Step 6: After about 30 minutes, remove the melts from the freezer. Finally, pop them out of the mold.

Step 7: Your white chocolate bath melts are now ready to use. Place one melt under your warm running bath water. Use caution as bath melts will make your tub very slippery. Also, we do not recommend shipping these to your customers in hotter temperatures, bath melts will melt just simply with skin contact.

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