



## **Sugar Scrub Cubes:**

### **The Instructions**

#### **Materials:**

scale

Glass bowl

Spoon

Mold, ice cube mold, soap mold

#### **Ingredients:**

6oz Granulated cane sugar

2oz Sweet Almond Oil / Grapeseed Oil / Avocado Oil

3oz White melt and pour soap base

Skin safe coloring, liquid or powder (optional)

½ tsp Fragrance oil to start and go up

1. Add your bowl to your scale, set it to zero. Cut up your white melt and pour soap into equal sized cubes. Add them to the bowl until your scale reads 3oz.
2. Transfer the bowl to the microwave and melt the soap until every cube is just about melted – around 20 seconds for my microwave, yours may vary. Stir to ensure everything is melted. Be sure not to overheat soap.
3. Remove glass bowl from the microwave and stir the soap.
4. Add your fragrance oil of your choice. Add ½ tsp at a time up to ½ TBL depending on fragrance used.
5. Add your liquid or powdered coloring, add a small amount until you get the desired color your looking for. You can always add more but cannot take it out if you have added too much. Stir until combined.
6. Return the bowl to the scale, set to zero. Add in your liquid oil slowly. You can add a single oil or you can blend several oils until you have added a total of 2oz in weight. Stir to combine
7. If you are adding any additional exfoliants, like poppy seeds, add these now and stir in
8. Have your mold ready close by.

10. Stir, stir, stir quickly until the sugar is fully combined. Then quickly pour into the mold before it sets up. Scrape around the jug to get every last bit.

I used a clamshell mold and that worked very well, taking out a cube each time you need it and simply close the clamshell when finished.

11. Now do the washing up while you wait for the scrub to completely set. Leave it to set at room temperature for 1 hour.

12. Once set, push on the back of your mold or twist to release the block. If you used an ice cube mold, your scrub is ready. If you made a big block, use a heavy knife to cut into bite size pieces, you choose how big or small you like them.

13. Package in a pretty box, jar or bag and label, decorate and give to the lucky recipient of your hard work. Congratulations.

Another fine recipe from our loyal customers! Thank you!