



519-284-9900 www.vccandle.com

Martini Glass & Hand Formed Fruit

What You Need

Beeswax

3" - 4" Zinc Wick

Fruit Slices Scent

Gel Wax

Martini Glass

Umbrella

Optional: 1260 Pillar Wax, Dye, Fruit molds

How To Make It

Using the diagram cut the basic shape from a piece of dark green honeycomb beeswax. Cut a small piece of red honeycomb to roll into the center (olive). Place the red piece at the fat end of the olive and roll towards the the skinny end. Olive!

Using a clean votive cup as a "cutter" cut two circles (lemon) out of yellow piece of honeycomb beeswax. Fold the circles in half and squeeze the four halves together. Cut a slice of white beeswax to cover the rounded side of the lemon and another out of lime green to cover the white. Lemon!

Cut a long skinny triangle out of red honeycomb beeswax. Using a skewer starting at the fat end roll the (strawberry) toward the skinny end. Strawberry!

Heat gel on direct heat in a candle pour pot. DO NOT WALK AWAY. Stir gel until it becomes the consistency of corn syrup. Approximately 200F. Add gel safe fragrance and stir well. Pour into martini glass. The lower the pouring temperature is, the more bubbles you will have in your glass. Pouring at a higher temperature will create less bubbles. Let cool until the gel will "hold" the wick. Remove the tab from the end of a 3" -4" zinc wick and place it in the center of the glass. Add hand formed fruit and umbrella. Trim the wick to ¼".

Embeds - Optional

Melt 1260 wax in a double boiler to approximately 175F. Add dye corresponding with the fruit you are making. Pour into flexi molds and let set. Completely cool fruit embeds before using in candles.

Decorate the jar with gingham fabric or raffia for a country look. Add cute label and it's ready for the bakery candle display.

