



519-284-9900 www.vccandle.com

Peach Crisp

What You Need

One Pound of IGI 1260 Wax

Three TBSP of Vybar

One Chip of VCC Orange Dye

Thin Slice Silicone Mold

30 ml of Real Peach Fragrance Oil

OR One lb of VCC Peach Wax Embeds (these are unscented)

Two Custard Cup or Tinfoil Meat Pie Dishes.

Two 3-4" zinc Wicks or Six SCV Zinc Wicks and Matching Wick Stickums

One Pound of IGI 4786 Wax

One VCC Ivory Dye Chip

30 ml Warm Vanilla Fragrance Oil

Container Caution Label

1/2 Pound Gel Wax

15 ml Fruit Slices Gel Safe Fragrance Oil

Cinnamon

Double Boiler or Melting System

Fork and Wax Paper

How To Make It

Fruit Slices: Melt together one pound of IGI 1260 (159F melt point paraffin) and 3 tbsp of Vybar to 175F in a double boiler or wax melting system. Add one Village Craft and Candle orange dye chip, and dissolve completely. Remove from heat for five minutes. Then fill the cavities of thin fruit slice or medium slice silicone mold. (Or use our pre-made wax embeds).

Once cool, release from mold and refill until all wax is shaped. Makes roughly 60 - 70 slices. To make variations of fruit, change the dye colour. These slices could also be scented with two tablespoons or 30 ml of corresponding fragrance.



Crust: The local dollar store is a good place to find a custard dish (or a 3"- 5" tinfoil pie plate). Using wick stickums or hot glue, fasten one wick in the centre that will burn a 3"- 4" diameter. This is referred to as a 3-4" zinc wick for paraffin in our on-line store. Alternatively, you could also use three self centering votive wicks, positioned in a triangle. Remember to put a container caution label on the outside bottom of the dish as well. Melt IGI 4786 paraffin wax for container candles (melt point 127F) in heat controlled system until 180F, add ivory colour at 1 chip per lb, and Warm Vanilla fragrance at 30 ml per lb. Fill your custard dish to the top, wrap with a cool, wet cloth to speed up the setting process if you wish. This is called a cold water set or bath. Watch the "shell" set to ½" thick. Depending on the depth of your dish, this should make two shells.



Crumble: Once you have a crust about ½" around the edges, CAREFULLY pour out the warm wax from the middle into a shallow pie plate, leaving the base of the custard dish ½ full. The pour-out will become crumble for the topping. Whisk with a fork until it froths and continue just until it is the consistency of mashed potatoes, then blp onto wax paper. Break up into crumbs to look like a brown sugar topping. Set aside.



Glaze: Layer your wax fruit onto the wax base once it is set, keeping wick centered. In the meantime, melt one. half pound of gel wax on direct heat but do not leave unattended!! Add just a spec of orange dye to take it from clear and 15ml per lb of gel safe Fruit Slices fragrance. Drizzle gel over the slices until evenly coated, then quickly add your crumbles and sprinkle with real cinnamon. You can add a zigzag of gel onto the crumble before the cinnamon, but don't overdo it. The crumble should look mostly dry.



Trim your wicks to ¼" before lighting.