



Rose Bath Truffles



Soothe away in the tub with skin softening DIY rose bath truffles! Melting in a warm bath, this homemade beauty product infuses the water with nourishing oils and butters that moisturise your skin while you relax in the tub. The DIY beauty recipe is formulated with rosehip oil and fragrant rose essential oil. These bath melts are a relaxing addition to your bath time and great gift for natural beauty lovers! . You can download gift tags here: <http://chcotta.ge/bl0352>

Instructions

SLSA is a very fine, dusty powder. Wear a face mask to avoid breathing any in. As some of the amounts stated in this recipe are rather small, we recommend to measure out the ingredients with a digital scale for precise measurements.

Materials

For 10 truffles

150 g (5.3 oz) cocoa butter
50 g (1.75 oz) shea butter
25 g [0.9 oz] emulsifying wax
25 g [0.9 oz] rosehip oil
50 drops (2.5 g / 0.09 oz) rose otto essential oil
dried rose buds

How to use

Drop 1 to 2 bath truffles into the tub as it fills with warm water. Then enjoy a relaxing bath while the oils moisturise your skin. Be careful when getting in and out of the tub as the oils can make the bottom of the tub a bit slippery. After the bath, remove the rose buds.

Storage & shelf life

The truffles melt easily, so keep them in an airtight container in a cool and dark place, away from any heat source or sunlight. The homemade rose bath melts can be stored for up to a year.

1) Melt the butters and wax

Add the butters and emulsifying wax to a heat-resistant bowl and melt in a water bath over a low flame.

2) Add the oils and freeze

Once completely melted, stir in the rosehip oil and rose essential oil. Pour into the mould and freeze for 10 to 15 minutes or until the mixture starts to look opaque.

3) Decorate with rose buds

Take out of the freezer and gently press 6 to 7 dried rose buds into each truffle. Return to the freezer for another 15 to 20 minutes or until the truffles have fully hardened. Release from the mould and store in a cool place.

Tips

After pouring the truffles, put the mould in the freezer. After 10 to 15 minutes, the truffle mixture begins to harden. Visual cue: the truffles aren't clear anymore but become opaque. Once that happens, take the mould out of the freezer and insert the dried roses. Then return to the freezer for another 20 minutes.

Since the temperature varies from freezer to freezer, it's difficult to say when the truffles have solidified enough to decorate them with roses. My best tip is to check every 5 minutes to see if the mixture is ready. And don't fret in case the mixture becomes too hard simply rewarm in the microwave (low setting, silicone moulds only!) or in the oven (lowest setting, metal baking trays/pans).