

Summer Fruit Bath Fizzies

yummy scented bath treats

Ingredients

2 cups Baking Soda, divided
1 cup Citric Acid, divided
1 cup Oatmeal Milk & Honey Base, divided
1 cup Epsom Salt, divided
5 teaspoons Grape Seed Oil, divided
1/2 teaspoon Red Oxide
1/2 teaspoon Yellow Oxide
1/8 tsp Apricot Plant-Based Fragrance Oil
1/8 tsp Cherry Plant-Based Fragrance Oil
2 ounces Witch Hazel in a sprayer bottle

This recipe makes about twenty ounces
(enough for about fifty mini fizzies)

Directions:

1. In a large mixing bowl, combine 1/2 cup Epsom Salt with 1/8 teaspoon of Apricot Plant-Based Fragrance Oil and Red Oxide. Mix well, then add 1 cup Baking Soda, followed by 2 1/2 teaspoons of Grape Seed Oil, and 1/2 cup Oatmeal, Milk & Honey Base. Stir well to combine all the ingredients evenly.
2. Add 1/2 cup Citric Acid, then stir the mixture really well, making sure to break up any clumps.
3. Begin spritzing the powdered mixture with Witch Hazel while continuously mixing the powder with your hands. As soon as the mixture starts packing together (like damp sand) stop spritzing. Too much moisture will cause the bombs to explode prematurely.
4. If you are using silicone molds, pack the mixture into the molds, then allow them to dry and harden before tapping them out. If you are making classic round bath bombs, pack the mixture into molds, then gently tap them out immediately. Lay the finished bath bombs on a sturdy tray lined with a fluffy towel.
5. Repeat these steps with the remaining ingredients to make the Apricot scented bath bombs, also using the Yellow Oxide and Apricot Plant-Based Fragrance Oil.
6. Allow the bath bombs to dry for 24 hours before handling them.



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Usage & Packaging:

Bath bombs should be packaged in airtight packaging for best results. Our Small Cello Bags would be just the thing.

To use, drop one or two bath fizzes into the bath. Watch them fizz as they release their yummy scents and soothing salts into the water.

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