



**BIO PLANÈTE**

Huilerie Moog fondée en 1984

## Make your own vegan oilcloth

Homemade oilcloths are a great, plastic-free alternative to plastic wrap and can be used in a variety of ways around the house. Usually, beeswax is used for this purpose. But it also works with vegetable waxes! And with a little coconut oil, the cloths even become particularly supple. We explain how it's done:

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Ingredients for two small oilcloths:

- Fabric scraps of cotton, linen or other natural, absorbent textiles (no synthetic fibres). Wash new fabrics first to remove any finish, that is, a coating or treatment applied to the fabric
- 2 heaped tablespoons of crushed vegetable wax, e.g. from candle remnants. The most environmentally friendly and inexpensive are canola wax, sunflower wax or soy wax. The melting temperature of rapeseed wax is most similar to that of beeswax. Soy wax melts already at a slightly lower temperature, sunflower wax remains solid longer.
- 1 tsp of BIO PLANÈTE Coconut Oil for extra smooth cloths
- Oven and clean baking tray, pastry brush

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### Instruction:

How to do it: Preheat the oven and baking tray without fabric. Meanwhile, melt the wax and coconut oil in a water bath and mix thoroughly. Remove the hot baking sheet from the oven, spread pieces of fabric on it. Spread the liquid wax mixture on the fabric with the pastry brush. The fabric should be soaked through and through with wax. The still-warm baking sheet keeps the mixture soft to work with for a longer time. However, if the wax cools down

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too quickly and does not soak the fabric properly, the tray together with the cloths can be heated again in the oven. Remove the cloths from the tray in several layers and leave to cool on a clothes horse. Individual layers can also be left to cool on the tray. Tips: If the finished cloths have irregular spots after cooling, the wax can be carefully melted again with a hairdryer. This distributes the wax particularly evenly and gives the cloth a smooth and shiny surface. To clean the baking tray, it can be heated in the oven in order for the remaining wax to be absorbed first by toilet paper or newspaper scraps. Then thoroughly wipe clean with an absorbent, hot-washable cloth (for example, a dishcloth).

Oilcloths can be used in many ways: they can be used to pack school lunches and provisions for on the go, as well as leftovers at home, to cover bowls and dishes in the fridge, to keep fruit and vegetables from shrivelling up and much more. A particularly large oilcloth is suitable for keeping bread fresh. The oilcloth can even be used for freezing. Vegan oilcloths can be used in the same way as beeswax oilcloths. However, they lack the “stickiness” that beeswax develops from hand warmth, so they don't stick on their own. In this case, a cord or rubber band ensures that provision packages and covers remain closed. Note: Although coconut oil has a mild antibacterial effect, the cloths are not suitable for raw meat. Stains and food residues on the cloths can be removed with warm water and a rag. The oilcloth is durable for a long time, but through frequent use, the wax wears off over time and the cloth gets crease marks. A new wax coating makes it almost like new again.

