



## Peach Crumb Pie Candles!

Pie candles are fast and easy to make which makes them great for last minute gifts or events! Who doesn't love pie!? We thought the best way to celebrate National Peach Pie Day was to make candles! This pie candle has an added twist with the crumbs! All of the items can be premade or bought to help with the ease of pie candles.

**Skill Level:** Easy

**Duration:** 20 minutes

**Makes:** As many as you want

### Ingredients:

- Baked Peach Slices (large or small)
- Pie Shells (small, medium, large)
- Zinc Pre-tabbed Wicks
- Candle Gel
- Container Wax (if making medium or large pies)
- Orange Liquid Candle Dye
- Peach Fragrance Oil
- Wax Dollops (if desired)
- Wax Crumbles - Blog Post on how to make crumbs...

### Equipment:

- 2 Small pouring pitchers
- Melter or griddle with temperature gauge
- Metal Stirring Spoon
- Scale
- Thermometer

### Instructions:

1. Heat candle gel to 220 °F then add color (1 drop orange per 8 oz.) and peach fragrance oil (0.10 oz. per 8 oz.)
2. If making a medium or large pies heat container wax to 180 °F then add color (3 drops orange per 8 oz.) and fragrance oil (0.5 oz. per 8 oz.)

### For Smaller Pies:

1. Pour a thin layer of gel on the bottom and set the wick. The gel will cool quickly and will hold the wick upright.
2. Arrange peach slices in the pie shell, get as creative as you want here!



3. Drizzle candle gel slowly and carefully over each piece so the pieces are covered. Be sure to not pour gel too close or too hot so the gel doesn't melt the peach slices.
4. Garnish with crumbles and dollop if desired!

For Larger Pies:

1. Pour a thin base layer of container wax or gel in the pie shell and set the wicks (2 for medium, 3 for large)
2. Once the base layer is mostly cool pour the container wax into the pie shell to fill half way. This will help reduce the usage of embeds and gel to help keep your costs down.
3. Let the container wax cool so the embeds won't sink through when placed, the wax doesn't need to be fully cooled.
4. Arrange fruit slices on the top of the wax in any pattern or arrangement desired.
5. Drizzle candle gel slowly and carefully on the embeds making sure the pie is also getting filled. It helps to be a little messy and pour close to the edges to get the slices fully covered.
6. Add crumbles and dollops if desired!
7. Once the gel is cool remove any excess gel that may have spilled over by peeling it up.

