



CALENDULA INFUSED OIL

SERVINGS: 1

PREPPING TIME: 15 MIN

INGREDIENTS

1 half pint (8 oz) jar of
dried calendula flowers

1/3 cup olive oil

1/3 cup coconut oil

1/3 cup sweet almond
oil or vitamin E oil

DIRECTIONS

1. Pinch just under the head of the flower/bloom and place the flowers head down on a drying rack or counter top. Allow them to completely dry at room temperature or on low within a dehydrator. Be sure your flowers are completely dry before storing them together or they will mold.
2. Fill 1 half pint (8 oz) jar with calendula flowers. Cover them with olive, coconut(melted), and sweet almond or vitamin E oil.
3. Store calendula infused oil in a pantry or dark place for 2-4 weeks.
4. Strain the flowers.

NOTES

You want to use the whole calendula flower, not just the petals.



CALENDULA SALVE

SERVINGS: 6-12

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

INGREDIENTS

6 half pint jars of
calendula infused oil,
strained

5 oz beeswax pellets

5 oz refined shea butter

DIRECTIONS

1. You'll be creating a double boiler- Bring a large pot of water to a simmer. Place a stainless steel or glass bowl inside the pot of boiling water.
2. Fully dissolve the beeswax and calendula infused oil, stirring occasionally.
3. Add the refined shea butter and stir until it's completely dissolved.
4. Let cool for just a few minutes before handling the hot bowl. Carefully pour the mixture into 4 oz jars or back into your 8 oz jars.

NOTES

This recipe makes approximately 12- 4 oz jars or 6- 8 oz jars.