## Aroma Bead Starter Kit – Winter Freshies Instruction Sheet

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#### Step 1 – Prepare your aroma beads

Start by adding a 1-pound bag of aroma beads to the plastic or glass container. Next, choose one of the 1 ounce fragrance oils and pour the entire bottle over the aroma beads. Then, add liquid dye. Start with 1-2 drops, place the lid on your container making sure it is on tight, and shake the beads to mix in the dye (add more dye a little at a time if you prefer a darker color.) When you get the color you want, tightly affix the lid, and shake them for a couple of minutes. Check the beads every few hours and shake them to help the fragrance and dye disperse evenly throughout the beads. The fragrance oil should be completely absorbed by the beads; this process may take several days. Once the beads have absorbed all the fragrance oil, let them cure inside the lidded container for 5 - 7 days.

#### Step 2 – Preheat the oven

Preheat the oven to 325 – 350°. If your oven tends to run hot, preheat it to 325°.

#### Step 3 – Prepare your baking sheet

Cut a piece of parchment paper to fit your baking sheet and place the parchment paper on the baking sheet. Lay out the cookie cutters on the parchment paper leaving 1 - 2 inches between each shape.

#### Step 4 – Prepare cookie cutters and pour aroma beads

Place the nail or screw in the cookie cutter where you want the hole for hanging. (This is optional, but makes it easy to insert jute or heavy thread for a hanger.) Pour the aroma beads carefully into the cookie cutter being sure to keep the nail or screw in place. Fill the cookie cutters about ¾ full. Pack the aroma beads into the cookie cutter by tapping them with your fingers or the back of a spoon.

Note: You can drill a hole in the finished freshie if you prefer to not use a nail or screw.

#### Step 5 – Bake

Bake the aroma beads for 6 – 10 minutes.

Tip: Check the aroma beads after a few minutes to see if they are done. Tap the top of the aroma beads gently with your fingertip. (Be careful in this step so you don't burn yourself.) When the aroma beads are done, they will not stick to your finger. If they stick, cook them for two more minutes. Repeat as necessary until they are done.

#### Step 6 – Let them cool

Remove the baking sheet from the oven and allow the aroma beads to cool for a few minutes. Then loosen the aroma beads from the parchment paper by gently moving them in a circular motion. After about 10 minutes and while the aroma beads are still warm, pop them out of the cookie cutters, remove the nail or screw, and allow them to cool completely.

### That's it!

You are ready to package them for gifting or selling or hang them to enjoy yourself!



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