

CRUNCH TIME

Making Citrus Candles



Serve information: Makes 3 x citrus candles

INGREDIENTS:

4 Orange halves
1 Orange half with wick
1 Orange half without wick
100ml Vegetable oil

EQUIPMENT:

Small serrated knife
Chopping board
Teaspoon
Small bowl
Lighter
Saucer



METHOD:

1. Take the half that includes the navel. Using a knife, remove the flesh being careful to keep the stem intact, as we'll need this later for the candle's wick. Start at the outside edge – using the knife to separate the flesh from the skin. Use a teaspoon to help remove the flesh once it's been separated from the skin.
2. Remove the flesh from the other half of the fruit – don't worry about keeping the stem intact.
3. Place fruit half with wick on saucer
4. Pour vegetable oil into fruit cavity, leaving third of stem sticking out above oil
5. Light the candles
6. Place the second fruit half on a chopping board, face up. Cut a circle out of the middle with a cookie cutter, leaving a 'curved doughnut' type shape for the candle's lid.
7. Put lids on candles



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