

Coffee Filters save money

Totally Ready by Carolyn Nicolaysen plus ideas from other sources

I purchase coffee filters at the dollar store and use them for lots and lots of things around my home. They are much cheaper than paper towels and are lint free so they work great for times when you want to avoid lint. The following are a few ideas for uses around the kitchen and elsewhere.

Use coffee filters as little serving dishes for cookies, popcorn, chips, no bowls to wash. Cheaper than paper towels or napkins.

Place under individual servings of desserts or fruit when serving a buffet. They make it easy to pick up a serving to eat in your hands or place on a plate.

Wrap tacos or sandwiches to catch all those little bits and juices!

Push the stick of a Popsicle through a coffee filter and use as a “drip catcher.”

Wrap around whole pickles or slices of melon or other fruits to prevent drips.

When making a soup or stew. Place herbs or spices in the center of a filter as a substitute for cheesecloth. Tie with a string and you can easily remove the herb or spice bag when the cooking is done.

Place mint into the center of a filter and use to flavor iced teas or lemonade.

If you use loose teas, place in center of a filter, tie and brew.

Cover bowls or dishes when cooking in the microwave.

When “baking” potatoes in the microwave, poke the potato and then wrap it in a wet filter. It will keep the skin soft and the texture will be much more like an oven baked potato.

Place a coffee filter in a cast iron skillet to absorb moisture and prevent rust.

To reuse frying oil strain through a sieve lined with a coffee filter. It removes all the little food particles.

Place on a kitchen scale when weighing foods.

As a sewing backing. Use a filter as an easy-to-tear backing for embroidering or appliqueing soft fabrics.

I wear glasses to read and I also need them when I am on the computer, and I used a [coffee filter](#) to clean my glasses, and was totally amazed and happy with the results. Try the uses and you'll be amazed too.

Put baking soda into a coffee filter and insert into shoes or a closet to absorb or prevent odors.

Clean windows and mirrors and computer screens. Coffee filters are lint-free so they'll leave windows sparkling.

Protect China – Separate your good dishes by putting a coffee filter between each dish.

Protect a cast-iron skillet or a Dutch oven. Place a coffee filter in the skillet or Dutch oven to absorb moisture and prevent rust.

Keep Hardware Organized: Pile nails, screws, and fasteners into separate coffee filters while you're working, to keep them from rolling off the table.

Make an Air Freshner: Place a tablespoon of baking soda in the center of a coffee filter and tie it closed with twine. Stash the packet in the fridge to absorb odors.

Apply shoe polish. Ball up a lint-free coffee filter.

Weigh chopped foods. Place chopped ingredients in a coffee filter on a kitchen scale.

Hold tacos. Coffee filters make convenient wrappers for messy foods.

Stop the soil from leaking out of a plant pot. Line a plant pot with a coffee filter to prevent the soil from going through the drainage holes.

Wax Eyebrows – Do you think we used expensive strips to wax eyebrows? Use strips of coffee filters.

Absorb Grease – Put a few in a plate and put your fried bacon, French fries, chicken fingers, etc. on them. Soaks out all the grease.

Razor nicks – Keep in the bathroom. They make great “razor nick fixers.”

Hats - they make great play hats for kids

Fix a Wobbly Leg: Fold a coffee filter several times, cut to size if needed, and tuck it into the space between a loose table leg and the tabletop.

Catch ice cream drips by using a coffee filter as an ice cream cone holder, it will absorb the mess.

Use like a Kleenex when you don't have a tissue, it will get the job done when you are in a pinch.

Use to peel fruit and vegetables in and just throw the whole thing in the trash

Soften the flash on a camera by taping a filter over it, which keeps from blinding people when you take pictures.

For nonstick pots and pans, use one to keep the surface from being scratched when you stack them.

Put on a plate to keep deviled eggs from sliding.

Use as a mini cutting board for chopping (not slicing) one tomato, onion, etc.

Keep in your car for window cleaning, to use as napkins and for quick cleanups.

Protect Christmas ornaments when storing

Tie up with potpourri for drawer and closet sachets

Strain Solvents: got paint thinner with residue floating in it? Strain it through a coffee filter into a clean container, then safely dispose of the filter and residue after they've dried out.

Use as a spoon rest when cooking

Use for kids crafts - angels, butterflies, flowers, and wherever your imagination takes you!

Absorb Spills on Upholstery: Use coffee filters to blot liquids off sofas or fabric car seats. They won't leave lint behind like paper towels do.

Soak coffee filters in water with food coloring to create colorful craft papers for scrapbooking

Unclog a freshly opened ketchup bottle.

Use them to safely store your Christmas decorations and other small, fragile items.

You can use the cone-style coffee filters to safely pour in oil and other liquids into your car's engine.

Use them to clean your cable connectors. If you're internet is lagging or your TV picture is fuzzy, it might be because the connectors on your cables are dirty and they need to be cleaned.

Take them along when you work out or ride your mountain bike. They're great to wipe sweat and other oils off your face.