



Blossom Potpourri

1. Collect petals and flowers to dry, try to look for different colours!
2. Find other ingredients, such as whole spices, orange peel, pine cones, bark etc.
3. Spread your ingredients out thinly on a baking tray and leave to dry for 2 weeks - try putting them in a sunny spot to speed up the process!
4. Place in an airtight container with your choice of essential oil and leave it for up to 6 weeks.
5. When you are ready, display in an open container and enjoy!

Apple Blossom Tea

Apple blossom tea is supposed to be a stress reliever, so why not gather some blossom and make yourself a brew!

1. Collect apple blossom when the tree is in full bloom - make sure to not take too many!
2. Spread them thinly on a baking tray in a warm, sunny spot to dry.
3. Add 1 teaspoon of dried apple blossoms to your cup and pour over with hot water.
4. Let the tea steep for 10 minutes, then strain out the blossom and enjoy!



Apple Blossom Jelly

Ingredients: 2 cups of fresh apple blossom, 3 cups water, 1/4 cup of lemon juice, 4 cups sugar, 4 Tbsp pectin, 1/2 tsp ground cardamom (optional)

1. Wash your flowers and place them in a large pot with the water. Bring to the boil then reduce the heat and simmer for 15 mins.
2. Leave to steep, ideally overnight.
3. The next day strain to remove the petals, and place back in a large pan with the lemon juice, sugar, and cardamom if using.
4. Bring to a rolling boil, stirring constantly, for 1 minute, then add the pectin. Boil for around 10 minutes until glossy and thick.
5. Pour carefully into sterilised jars, let cool, then enjoy!

