Homemade Elderflower Cordial

Ingredients

Makes about 2 litres

- **20** fresh elderflower heads
- **2** lemons (you will need the finely grated zest and their juice)
- **1 kg** sugar
- **1 heaped tsp** citric acid (optional)
- **1.5 litres** water

Method

1. **Inspect and Soak** Carefully look over your elderflower heads to make sure no little bugs are hiding inside. Place the clean flower heads into a large bowl along with the grated lemon and orange zest.
2. **Pour and Infuse** Ask an adult to help bring **1.5 litres of water** to a boil. Pour the boiling water right over the flowers and citrus zest. Cover the bowl and leave it sitting overnight so the water can soak up all those yummy floral flavours!
3. **Strain and Mix** The next day, ask an adult to help strain the liquid through a clean cloth (like a jelly bag or piece of muslin) into a saucepan. Stir in the sugar, the lemon juice, the orange juice, and the citric acid (if you are using it).
4. **Heat and Melt** Turn on the stove to heat the mixture gently, so the sugar completely melts into the liquid. Once the sugar has dissolved, turn up the heat, let it bubble (simmer) for a couple of minutes, and then turn off the stove.
5. **Bottle Your Cordial** Carefully use a funnel to pour your hot, sweet syrup into clean, sterilised bottles. Seal them up tight with swing-top lids, screw-tops, or corks.