‘Widdershins’ Lavender Jam

Makes 4-6 jars of mixed sizes

You’ll need:
40g lavender flowers (rinsed from the garden, or culinary lavender)
700g sugar
550ml apple juice
130ml liquid pectin
An adult helper

Method:
1. Sterilise your jam jars by washing in hot soapy water, then rinse and put in a preheated oven on a baking sheet for 10 minutes at 160°C. Switch off oven and leave jars inside until jam is ready. Soak lids in boiling water for a few minutes.

2. Place lavender flowers and apple juice into a pan and bring to the boil.
   Cover with lid, remove from the heat, and leave for 15 minutes.

3. Strain out the flowers and return to the heat. Stir in sugar and bring to the boil again.

4. Add the pectin and boil for 4-5 minutes.

5. Remove from heat, carefully ladle into jars and seal with lids. Don’t be alarmed if the jam seems very runny, it won’t set until it’s completely cool.

6. Decorate with pretty labels, or even sprigs of dried lavender and ribbon.

Delicious with scones, as a sponge cake filling, or simply on toast!