



Elderflower cordial

This refreshing drink can be made in batches and stored in the freezer. Perfect for a summer's day.

Ingredients

- 20 elderflower heads
- Rind and juice of 2 Fairtrade lemons
- 2.5oz citric acid
- 4lb Traidcraft Fairtrade granulated sugar

Method

1. Put all the ingredients in a large bowl.
2. Pour over 2.5 pints of boiling water and stir well.
3. Leave for 5 days stirring twice a day.
4. Pour into clean, sterilised plastic bottles.
5. Store in a cool, dark place or in the freezer (leave room at the top of the bottle to allow space for expansion).

With thanks for Kate Harvie, a Traidcraft Fair Trader, for supplying this recipe.

Buy the ingredients

- [The fair trade ingredients for this recipe are available in the Traidcraft online shop.](#)