

Making a pomander

Equipment

- water-based marker pen
- orange
- whole cloves
- cocktail stick
- ribbon
- scissors



Method

- 1 Draw a simple pattern on the orange skin using a marker pen that is a similar colour to the fruit's skin.
- 2 Poke holes along the pattern using a cocktail stick. Try to keep the holes an equal distance apart.
- 3 Wipe the orange with a damp cloth to wash away the marker lines.
- 4 Carefully push one clove into each hole.
- 5 Wrap a ribbon around the decorated orange and tie the ends together to make a bow.

Making a lavender bag

Equipment

- handful of fresh or dried lavender flowers
- 1 tbsp Epsom salt
- lavender oil
- two bowls
- spoon
- square of fabric
- pencil
- scissors
- ribbon



Method

- 1 Place the lavender flowers in a bowl.
- 2 Add the Epsom salt.
- 3 Drip three drops of lavender oil into the mixture.
- 4 Stir everything together with a spoon.
- 5 Place the second bowl upside down on the fabric and carefully draw around it with a pencil.
- 6 Cut out the circle with scissors.
- 7 Spoon the mixture into the middle of the circle of fabric.
- 8 Carefully gather the sides of the fabric together to make a bag shape and tie together with a ribbon.

Making potpourri

Equipment

- fresh, bright flowers and petals
- fresh herbs (optional)
- citrus fruits (orange, lime or lemon)
- baking tray
- favourite essential oil
- tablespoon
- knife
- small spray bottle
- bowl or small organza bags



Method

- 1 Collect a selection of flowers, petals and herbs. Make sure they are bright and scented with no signs of damage.
- 2 Preheat an oven to 140°C/275°F/Gas Mark 1.
- 3 Carefully use a knife to cut the citrus fruits into thin slices.
- 4 Place the flower heads, petals, herbs and slices of citrus fruit on a baking tray.
- 5 Add 30 drops of essential oil to two tablespoons of water in a small spray bottle and spray the potpourri ingredients.
- 6 Put the potpourri ingredients into the oven and dry for at least two hours or until the ingredients are crisp to the touch.
- 7 Spray again with the essential oil mixture.
- 8 Allow to cool, then place the potpourri in a bowl or small organza bags.

Making herby butter

Ingredients

- 50 g soft butter
- half a lemon
- handful of fresh parsley (or another herb)

Method

- 1 Weigh 50 g of butter and place in a bowl.
- 2 Beat the butter until it is smooth and creamy.
- 3 Carefully grate the zest of the lemon and stir it into the butter.
- 4 Squeeze the lemon juice into the bowl and stir well.
- 5 Chop the parsley into very small pieces and beat it into the butter.
- 6 Spoon the butter onto the cling film and wrap loosely.
- 7 Use the cling film to gently roll the butter into a sausage shape.
- 8 Place the butter in the fridge and allow it to harden.



Making lemon and lavender biscuits

Ingredients

- 175 g self-raising flour
- 100 g butter
- 50 g caster sugar
- half a lemon
- 2 tbsp of edible, fresh lavender flowers



Method

- 1 Heat the oven to 160°C/325°F/Gas Mark 3.
- 2 Beat the butter, lavender flowers and sugar together in a bowl.
- 3 Carefully grate the zest of the lemon and add one teaspoon of the zest to the mixture.
- 4 Add the flour and stir it into the mixture slowly.
- 5 Use your hands to bring the mixture together into a smooth dough.
- 6 Split the dough into small balls.
- 7 Press each ball into a flat, round biscuit shape. Don't make them too thin.
- 8 Place each biscuit on a baking tray, allowing room for each one to spread as it bakes.
- 9 Bake for around 10–12 minutes or until the biscuits are golden brown.
- 10 Transfer the biscuits to a wire rack and leave to cool.