

# LAVENDER SIMPLE SYRUP



Simple syrup is an important and versatile lavender kitchen staple. Use as a base for fruit sauces for pancakes, waffles, ice cream or as a simple syrup in whipped cream, a coffee drink, a cocktail or non-alcoholic mocktail. Keep this recipe on hand for your own culinary adventures with lavender!

## Ingredients:

- 1 cup water
- 1 cup sugar
- 1 teaspoon Organic Culinary Lavender (lightly ground)

## Directions:

Step 1 – In a small saucepan, combine water and sugar.

Step 2 – Heat over a medium heat until sugar is dissolved and remove from heat.

Step 3 – Add lavender in a tea infuser to the heated syrup and let steep until cooled. (If you do not have a tea infuser, add the lavender to the hot syrup, then strain the syrup through a fine mesh colander when cooled.)

Step 4 – Remove lavender when the syrup has completely cooled. Store in an airtight container in the fridge for 3-4 weeks.

You now have a delicious syrup ready to be added to your favorite summer fruit, lemonade, juice, coffee, tea, cocktail, or cider!

Note: Lightly grinding the lavender buds will bring the flavor out more readily. Using a spice grinder or a mortar and pestle works well. If neither of these are at hand, place the lavender between two sheets of parchment paper and lightly grind it with a rolling pin.

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