



Simple Syrup

Prep time: 5 minutes **Cook time:** 3 minutes **Cool Time:** 20 minutes **Total time:** 28 minutes

Difficulty: Easy

Yield: 1 1/3 cups | **Serving size:** 1 tablespoon

BY HB TEST KITCHEN



Simple Syrup is perfect for sweetening cocktails, iced tea, lemonade, or even drizzling over pancakes or fruit. It's the perfect way to add a little extra flavor and sweetness. And the best part? It's super easy to make at home, so you can always have a fresh batch on hand.

This is a basic simple syrup recipe.

Ingredients

- 1 cup white sugar
- 1 cup water

Directions

1. Add sugar and water into a small saucepan.
2. Stir and bring to a boil.
3. Lower the heat and simmer until the sugar is dissolved, about 3 minutes.
4. Take the pan off the heat and let the syrup cool to room temperature, about 20 minutes.

5. Store in a covered container in the refrigerator.

Storage

Store in refrigerator for 1 month.

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