



Simple Syrup

Simple syrup is a great thing to make and keep on hand in the refrigerator. This basic preparation is used for flavoring cold drinks, candying fruits, and moistening sponge cakes. Simple syrup can be made in different viscosities for a variety of uses. Cooled *thin syrup* is used for brushing on cake layers, especially sponge cakes, to add moisture and a bit of extra sweetness.

Medium-thick syrup is great for mixed drinks (pictured, Mojito), sweetening iced teas and coffees, and for candying fruits, while *thick simple syrup* is used as a base for many flavors of sorbet. This "super-saturated" sugar syrup is also used for making old-fashioned rock candy. Simple syrup gets its name because it's terribly easy to make.

Ingredients:

Thin Syrup:

2 parts water

1 part sugar

Medium Syrup: (1:1)

Equal parts Water

Equal parts Sugar

Thick Syrup: (*also known as sorbet syrup*)

1 part water

2 parts sugar

Directions:

Just bring equal parts sugar & water to a boil and then simmer for a few minutes until the sugar has dissolved and the syrup has thickened a bit. Cool before using.

