

## **Simple Syrup**

Prep Time 5 minutes

Cook Time 5 minutes

Cooling Time 30 minutes

Total Time 40 minutes

### **Ingredients**

1 1/2 cups filtered water

1 1/2 cups granulated sugar

### **Instructions**

Add the water and sugar to a small pot or saucepan and place it over medium heat.

Allow the water to heat up, whisking the sugar into the water just a little bit.

Once the water barely reaches a simmer, you'll notice the sugar start to dissolve. Watch the mixture to make sure it doesn't boil. Reduce the heat to medium-low once the sugar is almost dissolved.

Once the sugar is completely dissolved and the mixture is clear and steaming, remove it from the heat and let it cool in the pot until it's just warm.

Pour it into a bottle, jar, or other airtight container (use a funnel, if you wish). Store it in the fridge and use it in all your favorite drinks.

### **Notes**

This recipe makes approximately 2 cups of simple syrup.

### **Storage Instructions**

Store it in an airtight container, jar, or bottle for up to 2-3 weeks in the fridge.

### **Freezer Instructions**

Freeze it in an airtight container for up to 6 months.

**Source:** [https://thebusybaker.ca/wprm\\_print/simple-syrup](https://thebusybaker.ca/wprm_print/simple-syrup)