

Keywords:

Yield: 2 cups

Ingredients

1 cup`	Granulated Sugar
1 cup`	water

Procedure

1. In a small saucepan heat the sugar and water and bring to a boil.
2. When the sugar is completely dissolved remove from heat and cool to room temperature.
3. Refrigerate, covered, for up to 1 week.
4. NOTE: Can add flavoring like Peppermint or Almond to taste (about 1 tsp)
5. Simple syrup can be used to sweeten iced tea, mint juleps or other alcohol based drinks, fruit salad, as well as a soaking liquid for in between layers of genoise cake.