



# Lavender Simple Syrup Recipe

Floral flavors are perfect for summer drinks and in less than an hour, you'll have a bottle of fresh lavender simple syrup to add to coffee, iced coffee, iced tea, lemonade, ginger ale, sparkling water, or a favorite gin or vodka! It is quick and easy to make and even easier to use, just add half an ounce to an ounce of syrup to a favorite drink.



## SUPPLIES NEEDED:

- 1 cup sugar
- 1 cup cold filtered water
- 4 tablespoons of food-grade dried lavender buds
- Strainer
- Whisk
- Pot
- Glass bottle/mason jar to store finished product



## DIRECTIONS:

1. Combine water, sugar, and lavender buds into a pot and bring just to a boil whisking often.
2. As soon as it comes to a boil, turn stove down to low
3. Allow the mixture to simmer gently for 30 minutes without stirring.
4. Strain out the lavender buds.
5. Cool and then bottle.
6. Add to a favorite drink for a fun and floral taste.



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