



Lavender Simple Syrup

Ingredients

- 2 cups Water
- 2 cups Sugar
- 2 tablespoons Dried Culinary Lavender Buds

Total Time: 20 minutes + steep time

Prep Time: 5 minutes

Cook Time: 15 minutes

Steep Time: 1-6 hours

Directions

1. Combine water and sugar in a medium saucepan over medium-high heat, stirring constantly until the water boils and sugar is dissolved.
2. Remove from heat and add the lavender buds.
3. Let stand for 1 to 6 hours.
4. Strain into an airtight container and refrigerate for up to three weeks.

