How to Flavor Syrup (for drinks & desserts)

With any of the 30 flavor from Flavor Essence, you can easily duplicate and probably create your own syrups that are **superior to the big-name syrup brands of Monin, Torani, DaVinci Gourmet, Amoretti, Jordan's Skinny or Ghirardelli.**

Once you make a small batch of what is known as "simple syrup", you only need about ½ teaspoon of Flavor Essence to complete your flavored syrup and then keep it ready in the frig for all kinds of drinks and desserts. (AND, create new blends with pairs of flavors ✓)

Create your own flavored syrups

(Start with a 12 oz bottle of "Simple Syrup")

Popularly used in cocktails, coffee, tea, lemonade, and desserts. It's incredibly easy and takes about 10 minutes. Beyond white sugar, you can play with demerara, turbinado, even light brown sugar.

The Basic / Classic Syrup Recipe (sugar and water)

The "classic" is a 1:1 ratio of sugar to water. "Rich" simple syrup is a 2 parts sugar to 1 part water. (use less, more concentrated).

Ingredients (makes about 1.5 cups)

- 1 cup (200g) **granulated white sugar ["Rich" uses 2 cups sugar]**
- 1 cup (240ml) **water**

Instructions

1. **Combine** the sugar and water in a small saucepan.
2. **Heat** gently over medium heat, stirring occasionally, until the sugar completely dissolves (about 3–5 minutes). Do **not** let it boil hard — you just want the sugar to melt into the water.
3. **Remove from heat and let it cool completely (about 15–20 minutes). Stir in your Flavor Essence! -anytime after the heat is shut off.**
4. **Pour** into a clean glass jar or bottle, seal, and store in the refrigerator.

Storage

- Keeps in the fridge for **2 weeks up to 1 month**. (The "Rich" version has a bit longer shelf-life potential). [When its "Time to chuck it out": If you see cloudiness, any visible mold, bubbles (fermentation), or a sour/off smell—Don't taste-test if smells or looks off].