

Honey Syrup

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

12

Description

This honey syrup is a great syrup for pouring over gingerbread but it is also wonderful in cocktails on pancakes waffles or almost anything

Ingredients

— - 1 ½ cups honey - ½ cup water - ¼ cup fresh lemon juice - ½ teaspoon grated lemon zest

Instructions

1. Combine honey
2. water
3. lemon juice
4. and zest in a small saucepan. Cook over medium heat
5. stirring occasionally
6. until boiling. Continue to boil until mixture thickens and is reduced by a fourth. Cook's Note If using the syrup to flavor a cake
7. poke holes in the cake with a fork before pouring warm syrup on top. Allow to soak for a few minutes before serving.