

## **Lavender Simple Syrup**

1 cup water  
1 cup cane sugar  
2 T Culinary Lavender  
1 zest of lemon (not whole lemon)

Add sugar to boiling water until dissolved. Add the lavender and lemon zest and simmer for about 3-4 minutes. Seep until cool, strain lavender buds and lemon zest, place in jar and keep refrigerated for up to 2 weeks.

Use on or in, coffee, tea, mixed drinks, over fresh fruit...