

YIELD: 16 OZ

Homemade Golden Syrup

Sugar, water and a slice of lemon are all you need to make this buttery caramel flavored syrup!

PREP TIME

10 minutes

COOK TIME

45 minutes

TOTAL TIME

55 minutes



Ingredients

- 3 Tbsp water
- 1/2 cup [100g] sugar
- 1 1/4 cup [280ml] boiling water
- 2 1/2 cups [500g] sugar
- 1 lemon slice

Instructions

1. Pour 3 Tbsp water and 1/2 cup [100g] sugar into a saucepan.
2. Bring to a simmer (uncovered) over medium-low to medium heat.
3. Once the mixture turns a caramel color (it should turn after reaching 350F/175C), slowly and very carefully add the boiling water (I pre-heated the water my countertop hot water kettle).

4. Add 2 1/2 cups [500g] sugar and bring to a low simmer.
5. Add a slice of lemon. The lemon will keep the syrup from crystalizing as it simmers.
6. Turn the heat down to low and let the syrup simmer uncovered for about 45 minutes.
7. Remove the candied lemon slice. Let syrup cool down for a few minutes before pouring it into a sterilized glass jar. The syrup will be thin at this point but will thicken up as it cools in the jar.
8. Store in a cool, dry place.

Notes

Based on [this recipe](#)



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