

# orange blossom syrup

## Ingredients

4 cups of sugar

2 cups of water

1 tblsp orange blossom water

Squeeze of lemon or pinch of citric acid

## Method

- Heat the sugar, water and lemon in a saucepan until the sugar is dissolved then boil for 5 minutes.
- Add orange blossom water
- Allow to cool before using
  
- This syrup can be used on a variety of sweets including ricotta and jam cigars, kuneffa and baklava