

Simple sugar syrup.

Used to add some moisture to cakes

Pour 2 cups of water and 1 cup of sugar into a small saucepan, bring slowly to a boil - stirring constantly.

Boil for 5 minutes.

After boiling, cool the syrup to room temperature and then pour into a sealable container. Store in the fridge.

Because sugar is a natural preservative, the syrup can be kept for several months. But eventually mould will begin to grow (as with jam).

If it starts to crystallise then you'll need to throw it out.