



# Cake & Sugar Art

## SUGAR SYRUP

- 1 cup sugar
- 1 cup water
- 2 teaspoons liquid glucose or corn syrup

### **METHOD**

1. Combine all the ingredients in a saucepan.
2. Stir constantly over heat until all the sugar is dissolved.
3. Bring to the boil, reduce the heat and simmer uncovered for 15 minutes. DO NOT STIR.
4. Cool and pour into a sterilized jar.
5. Keep covered in the refrigerator when not in use.