



# Rose Petal Syrup

*makes about 4 cups*

- 2 1/4 cups water
- 3 cups granulated sugar
- 2 cups packed rose petals, roughly chopped
- 3 tablespoons ascorbic acid powder

Heat the water to boiling and add the sugar. Remove from the heat, and stir until the sugar dissolves.

Allow the sugar syrup to cool to 80°F, then stir in the chopped rose petals. Cover the pot and let the flowers steep in the syrup for 24 hours.

Strain out the flowers and squeeze them well to extract all the flavor. Filter the syrup through a coffee filter or double layer of cheesecloth.

Remove 1 cup of the syrup and warm it in a saucepan. Add the ascorbic acid, whisking to dissolve. Add the warmed syrup back to the rest and mix well.

Store in airtight, sterilized glass containers in a dark place for up to a year.