

### **Simple Syrup**

#### **Ingredients**

**1 cup water, preferably filtered**  
**1 cup granulated sugar, brown sugar,**  
**or honey**

#### **Method**

**Add water and sugar to a saucepan over medium-high heat. Bring the mixture to a simmer and cook, swirling the pan occasionally, until the sugar has completely dissolved. Cool then store in an airtight container, in the fridge, up to 4 weeks.**

### **Ice Cream and Peaches** (Level: Simple)

#### **Ingredients**

**6 - 8 Peach slices (Canned or Fresh)**

**If they are fresh, we recommend making a simple syrup. Recipe to the Left**

**2 - 3 Scoops of Vanilla Ice Cream**

**We recommend French Vanilla**  
**Other Ice Cream toppings, we recommend trying**  
**maple syrup or honey.**

#### **Method**

**Scoop ice cream into a bowl.**

**Place Peach slices on top. If they are canned, place a little of syrup along. If Fresh, drizzle with simple syrup.**

**Add other toppings as you see fit.**

