



## Cake Moisturising Syrup

STORAGE: Keeps for 2 weeks in the fridge or 6 months in freezer.

### **Ingredients**

1 tablespoon of Apricot Jam (or any other flavour)  
50ml Water

### **Method:**

- 1) In a heat proof jug, place the jam and water and stir well. Heat for approx. 30 seconds in the microwave.
- 2) Pour the jam water through a small strainer / sieve, into another heat proof jug or bowl.
- 3) Using a spoon, push the excess jam through the sieve. Stir the syrup.
- 4) If there is still some bits of fruit pulp in the syrup, continue to strain the syrup until it is clearer.
- 5) Allow to completely cool and form a runny syrup (a little thicker than water).
- 6) Put in a spray bottle or apply with a pastry brush.

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