

Refreshing Lavender Lemonade with Honey and Citrus

Lavender Lemonade ?? (Fresh, Floral, and Refreshingly Elegant)



TIME
10 min

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INGREDIENTS

1 cup freshly squeezed lemon juice
3 cups cold water
1/2 cup culinary lavender syrup
1/2 cup honey (adjust to taste)
Ice cubes
Lemon slices, for garnish
Fresh lavender sprigs, for garnish

DIRECTIONS

- 1.** Combine the Ingredients: In a large pitcher, stir together the lemon juice, cold water, lavender syrup, and honey.
- 2.** Stir Until Smooth: Mix until the honey is completely dissolved and everything is well blended.
- 3.** Serve Over Ice: Fill serving glasses with ice cubes, then pour the lemonade over the top.
- 4.** Garnish & Enjoy: Add lemon slices and a sprig of fresh lavender to each glass for a lovely visual touch. Serve chilled and enjoy right away.

SWAPS & NOTES

of lavender combined with bright lemon juice and natural honey create a calming, not-too-sweet refreshment that's as relaxing as it is delicious.

Made in just 10 minutes, it's the ultimate sip for warm days-or whenever you need a fragrant moment of zen.

Why I Love This Recipe This lemonade is a vibe. It's not just a drink-it's a whole mood.

TIPS FOR SUCCESS

Chill your ingredients before mixing to serve immediately without needing to refrigerate first.

Taste and adjust -start with less honey and lavender syrup, then add more to suit your taste.

For a lavender sugar rim , dip the rim of each glass in lemon juice, then in a mix of sugar and crushed culinary lavender.

What to Serve with Lavender Lemonade This drink pairs perfectly with light, fresh snacks or as a complement to more filling meals.

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Original recipe: <https://chefmaniac.com/refreshing-lavender-lemonade-with-honey-and-citrus/>