

Homemade Raspberry Syrup: Easy, Fruity & Versatile Sweetener

Homemade Raspberry Syrup: A Luscious Drizzle of Sweet Summer Perfection



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20 min

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INGREDIENTS

17 ounces Fresh Raspberries (about 3 ½ - 4 cups)
1 ½ cups Water
½ cup Brown Sugar

DIRECTIONS

1. Prepare Raspberries: Start by rinsing those fresh raspberries under cool running water to clean them thoroughly. Gently pat them dry with a paper towel.
2. Cook Raspberries with Water: Pop the rinsed berries into a medium-sized saucepan. Add the 1 ½ cups of water. Bring this mixture to a lively boil over medium-high heat. Once boiling, reduce the heat to low and let it simmer gently for about 20 minutes. During this time, the raspberries will break down, soften, and release all their beautiful juices and flavor into the water. Stir occasionally to prevent sticking.
3. Strain the Mixture: Once it's all cozy and the raspberries have released their juices, carefully remove the saucepan from the heat. Place a fine-mesh sieve over a clean, heatproof bowl. Pour the raspberry mixture through the sieve, pressing gently on the solids with the back of a spoon or a rubber spatula to extract as much juice as possible, leaving the pesky seeds and pulp behind. Discard the solids.
4. Sweeten and Thicken the Syrup: Pour the beautiful, strained raspberry juice back into the clean saucepan. Stir in the ½ cup of brown sugar. Place the saucepan back on medium-low heat and let it simmer for an extra 10 minutes, stirring occasionally until the sugar is fully dissolved and the syrup begins to thicken slightly.
5. Cool and Store: Once it's done simmering, remove the saucepan from the heat and give it time to cool completely to room temperature. This is important, as the syrup will continue to thicken as it cools. Once cooled, pour your luscious syrup into a sterilized jar or bottle and seal it tightly with a lid.

6. Now, go ahead and drizzle this syrup over your favorite seltzer, pancakes, ice cream, or cakes! Enjoy your sweet creation!

SWAPS & NOTES

Raspberries: While fresh raspberries are ideal for the brightest flavor, you can absolutely use frozen raspberries for this recipe.

There's no need to thaw them first; just proceed with the directions as written.

Sweetener: Brown sugar adds a lovely depth and subtle caramel note, but you can use granulated sugar for a purer raspberry flavor.

Adjust the amount of sugar to your taste and the sweetness of your raspberries - you might need more if your berries are very tart.

TIPS FOR SUCCESS

Don't Overcook Initial Simmer: The first simmer is just to extract juice; avoid cooking too long, which can evaporate too much liquid.

Press Gently When Straining: Don't press too hard when straining, or you might push some pulp through, making your syrup cloudy.

Sterilized Jars: Sterilizing your jars or bottles (boiling them or running them through a hot dishwasher cycle) helps ensure the syrup lasts longer in the fridge.

Cool Completely Before Storing: Storing warm syrup can create condensation, which can lead to mold.

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