

## Homemade Cola Syrup and Fizzy Cola Drink - A Spiced, Refreshing Soda You Can Make at Home

Homemade Cola Syrup & Fizzy Cola Drink



**TIME**  
**15 to 20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

For the Cola Syrup:

- 2 cups water
- 1 cup brown sugar
- 1/2 cup white sugar
- Zest of 1 orange
- Zest of 1 lemon
- Zest of 1 lime
- 1 cinnamon stick
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon coriander seeds, lightly crushed
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice
- 1 teaspoon lime juice
- 1 small piece fresh ginger, optional

To Make the Drink:

- Sparkling water or club soda
- Ice

### DIRECTIONS

1. In a saucepan, combine the water, brown sugar, and white sugar.
2. Heat over medium heat, stirring until the sugars fully dissolve.
3. Add the orange zest, lemon zest, lime zest, cinnamon stick, nutmeg, crushed coriander seeds, and ginger if using.
4. Let the mixture simmer gently for 15 to 20 minutes so the flavors can develop.
5. Remove the pan from the heat.
6. Stir in the vanilla extract, lemon juice, and lime juice.
7. Strain the syrup through a fine mesh sieve to remove the zest and spices.
8. Let the syrup cool completely.
9. To serve, fill a glass with ice.
10. Add 2 to 3 tablespoons of cola syrup.
11. Top with about 1 cup of sparkling water or club soda.
12. Stir gently and serve immediately.

### SWAPS & NOTES

from cinnamon, nutmeg, coriander, and ginger.

Mixed with sparkling water over ice, it creates a fizzy, refreshing drink that feels familiar while still tasting distinctly homemade.

This is the kind of recipe I love because it turns a simple drink into something a little more special.

Instead of opening a bottle, you're building flavor in layers and making a syrup you can keep in the fridge for quick homemade sodas whenever the craving hits.

## TIPS FOR SUCCESS

The key to a great homemade cola is letting the syrup simmer long enough for the spices and citrus to infuse without boiling it aggressively.

Boiling too hard can dull the fresh citrus notes and reduce the syrup more than you want.

It also helps to taste the syrup once it has cooled.

That gives you a better sense of the final flavor.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/homemade-cola-syrup-and-fizzy-cola-drink-a-spiced-refreshing-soda-you-can-make-at-home/>