— SUGAR SYRUP IN BAKING

Simple sugar syrup is a baker's secret ingredient to keep the cake moist and add an extra flavour. Here's all you need to know about sugar syrup in baking.





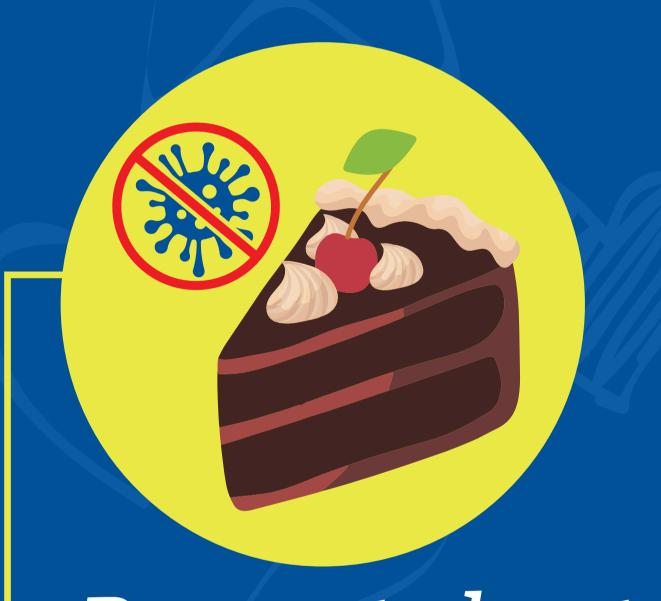
- Keeps your cake moist



Prevents moisture loss in your cake



Preserves the quality of cake for longer duration

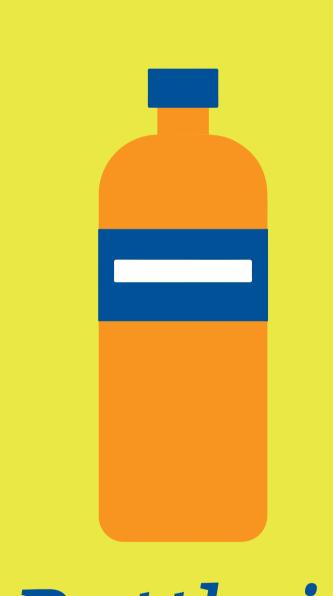


Prevents bacteria growth over time



HOW TO STORE SUGAR SYRUP?





Bottle in Refrigerator

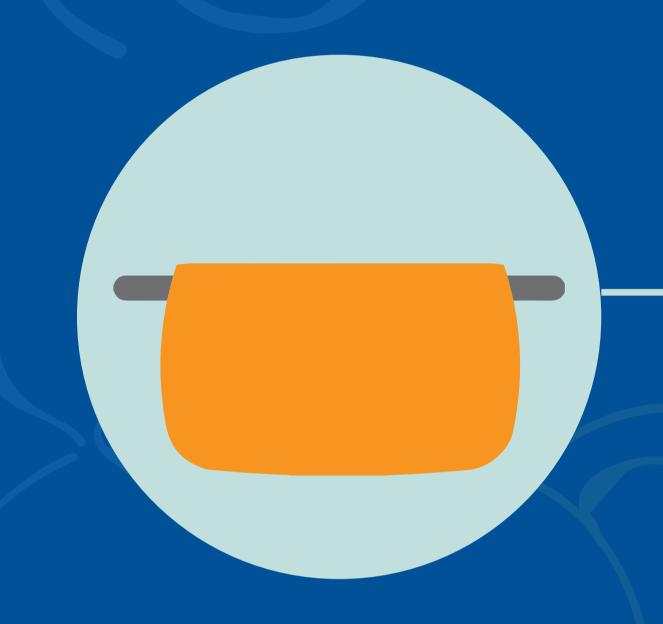
HOW TO MAKE SUGAR SYRUP?



Combine sugar and water in a saucepan



Heat on medium heat until all the sugar is dissolved



Let it cool to normal temperature

RIGHT PROPORTION FOR SUGAR SYRUP



Simple Syrup

1.1

Sugar to Water



Rich Simple Syrup

2:1

Sugar to Water



Demerara Syrup

Turbinado Sugar to Water

