

# Simple Lemonade

## Materials

- Six lemons
- 1.5 cups granulated sugar
- Water
- Cooking pot



30 minutes

Lemonade was an easy and popular recipe in the mid-1800s. Because of their refreshing taste, lemons were used to create this simple beverage, which was perfect for a hot and sunny day!



## Instructions

- 1.** Pour one and a half cups of water and one and a half cups of sugar into a pot.
- 2. With the help of an adult**, simmer the mixture on low heat until the sugar is completely dissolved. You will now have a clear simple syrup. Place your syrup in the refrigerator to let it cool off.
- 3.** Now you can juice your lemons. Make sure to take the seeds out of the juice before you mix it with the next ingredients!
- 4.** Lastly, mix your lemon juice with six and a half cups of water and the syrup until it is thoroughly blended. Your fresh lemonade is done! Refrigerate or pour over ice for a cold drink. **To extend this activity, try adding in more ingredients like mint or vanilla to create a unique flavored lemonade!**

