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!