

How to Make Iced Coffee Syrup

*This free How To tip sheet was produced by the Cheapskates Club –
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Iced Coffee Syrup

Approximate \$ Savings: \$5 per mix

We all love iced coffee too, and I got this recipe at a Tupperware party years ago. The original recipe was supposed to be stored in Tupperware in the fridge, but I use glass bottles and it keeps for ages in the pantry and makes fantastic Christmas presents if you buy fancy bottles at the \$2 shop.

This is my recipe:

Ingredients:

1 litre water
1 kg sugar
1 50gm jar Nescafe
1/2 bottle vanilla essence

Method:

Put sugar and coffee in large saucepan, pour on 1/2 litre boiling water and heat gently, stirring until sugar dissolves, mixture should be thick and sticky. Add 1/2 litre cold water and vanilla essence. Bottle and label.

The original recipe was 2oz coffee, 2lb sugar , 2 pints boiling water, 1/2 jar vanilla and you had to boil, stirring for about 30 minutes until the mixture thickened.

By cutting back on the amount of boiling water it's quicker to make and saves gas!! You need a big pan as sometimes when it comes to the boil it can boil over if you're not watching closely and leave a real sticky mess on the stove. This needs to be the thickness of topping, and makes a lovely refreshing drink in summer.

Contributed by Joy Sleeman



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