

# Get your Bake On: Gin & Lemon Pancake Syrup

## Pancake Day 2017: Tuesday 28th February

It's almost Pancake day!

Woo hoo!

I don't know why I always seem to wait for this one day of the year to scoff my face with these simple and delicious things, it's probably due to lack of enthusiasm if I am honest. I don't mind making them but now there are 5 of us in the house, 2 of whom can pack away about 5 pancakes each into their tummies, it means an awful lot of [tossing](#) on my part (top sniggering at the back!)

I normally plump for the original, and in my opinion the best, topping of fresh lemon juice and sugar. I do like Nutella too but there is something so simple, yet tasty, about lemon and sugar on a pancake. This year however, I have extra special pancakes awaiting me because I spent some time making a rather special syrup to drizzle over them, Gin and Lemon syrup to be precise.

The Gin in the syrup isn't overpowering and, depending on the brand of Gin you use, your syrup could end up having a lovely fragrant taste to it. In this particular recipe I used [Bloom Gin](#), just because I love the complex floral flavours in it. If you have any of the syrup left once you've finished your pancakes, it also makes a mean drizzle for a grown-up Lemon Drizzle cake.

So, without further ado, here is the recipe.

Have a tossing good day on Tuesday everyone!

---



## Gin & Lemon Pancake Syrup

### Ingredients

(Makes 100ml)

1 Lemon (Juiced)

150g Caster Sugar

200ml Water

50ml Gin

### Method

In a saucepan, add the water, sugar and lemon juice.

Stir so all the ingredients are incorporated.

Heat over a medium heat until boiling and then reduce the heat so you have a vigorous simmer (you are essentially evaporating the water away in order to thicken the syrup).

Once the syrup begins to go golden in colour, and has reduced in volume by half, test a little of the syrup by spooning a bit onto a cold plate. If it thickens up on the plate in a few seconds, it's ready.

Add the Gin to the pan and heat gently for a further 2 minutes. Keep testing the syrup on a cold plate for the right consistency (it should be sticky and viscous)

Pour into a sterilised Kilner Jar and leave to cool.

Drizzle the syrup over warm Pancakes and serve.

The syrup will keep for up to 3 weeks in the fridge with a lid on.

---

**Enjoy!**

