

Syrups and Sweeteners: Recipes by Weight

Make them on a scale. The dose columns give the sweetness of 2 teaspoons of sugar in an 8 oz cup and 3 in a 12 oz cup: a starting point, then to taste.

COFFEE REFERENCE CARD

Syrup	Recipe, by weight	How to make it	In an 8 oz cup	In a 12 oz cup	Keeps	Tastes of, and when to use it
SUGAR						
Simple syrup	1 sugar : 1 water	Stir in hot water until clear; cool	16 g	24 g	About a month, cold	Sweetness and nothing else. The neutral choice for iced coffee.
Rich syrup	2 sugar : 1 water	Heat gently to dissolve; cool	12 g	18 g	Longer than simple; still keep it cold	The same, with less water added. Better in a small or iced drink.
Demerara or brown sugar syrup	1 : 1 or 2 : 1	As above, with raw or brown sugar	16 g / 12 g	24 g / 18 g	As above	Molasses and toffee. Dark roasts and phin coffee.
Vanilla syrup	Simple syrup plus vanilla extract to taste	Add the extract after the syrup has cooled	16 g	24 g	About a month, cold	The most-asked-for flavor. Home-made extract works.
HONEY AND MAPLE						
Honey syrup, 3 : 1	3 honey : 1 water	Weigh into a squeeze bottle with warm (100 °F) water; shake. Do not boil.	13 g	20 g	Not shelf-stable. Mix on the day.	Most honey flavor, pours easily. The stall's signature sweetener.
Honey syrup, 2 : 1	2 honey : 1 water	As above	15 g	22 g	As above	Thinner; easier to pump
Cinnamon honey syrup	3 : 1, with cinnamon-steeped water	Steep a stick in the hot water, cool to warm, then mix with the honey	13 g	20 g	Mix on the day	Honey and spice with a medium or dark roast
Maple syrup	Straight	Nothing to make	12 g	18 g	Refrigerate after opening	Tastes of maple even at a low dose. Milk drinks, dark roasts.
NO SUGAR						
Monk fruit and erythritol blend	1 blend : 1 water	Dissolve warm	16 g	24 g	Cold, a few days; no sugar to preserve it	A 1 : 1 sugar replacement with a cooling aftertaste. Not at 2 : 1: it crystallises.
Allulose syrup	1 allulose : 1 water	Dissolve warm	23 g	34 g	Cold, a few days	Closest to sugar in taste and feel; 70% as sweet, so use more.
Liquid monk fruit or stevia drops	Bought, not made	Use by the drop	1–3 drops	2–4 drops	As the bottle says	100–400 times sweeter than sugar, so it cannot be weighed for one cup. Adds no body.

- **Weight and volume are different recipes.** 1 : 1 by cups is weaker than 1 : 1 by weight. Use a scale.
 - **Rich syrup keeps better** than simple because it has less free water. Both stay in the cooler.
 - **Honey syrup can ferment** at any ratio; only neat honey is dry enough to keep.
- **Neat honey sinks in a cold drink.** At 57 °F it is over 200 times thicker than in a hot cup.
 - **Glycerine or gum arabic for body?** In a cup of coffee, neither can be felt at a normal dose; the sugar does the work. A rich syrup has more body than a simple one with nothing added.