



## Flavored Sugar

**Try something different: mix up flavored sugar using scented petals and leaves.**

Superfine sugar, in combination with scented flower petals or leaves, becomes a distinctive flavoring for tea or punch.

Suitable leaves and petals include lemon verbena, lemon balm, lavender, rose petals, scented geranium leaves and leaves of fragrant mints such as peppermint, apple mint and lemon mint.

Use 1/4 cup of leaves and petals for each cup of superfine sugar.

Carefully wash and dry the leaves. In a glass jar with a tight-fitting lid, alternate layers of sugar and leaves.

Cover tightly and let sit for two to three weeks. Remove leaves and pour sugar into small decorative jars with tight-fitting stoppers or lids.