

## **Sparkling Vanilla Lemonade**

### **Ingredients**

#### **Simple Syrup**

1 cup water  
1 cup granulated sugar

#### **Sparkling Vanilla Lemonade**

½ cup simple syrup (For sweeter lemonade add up to 1 cup of simple syrup)  
1 cup fresh lemon juice (approximately 6 – 8 fresh lemons)  
1 tsp **Watkins Pure Vanilla Extract**  
4 ¼ cups / 1 liter chilled sparkling water or club soda  
Optional Garnish – Lemon slices and fresh raspberries

### **Directions**

#### **Simple Syrup**

In small saucepan, stir together water and sugar. Simmer over medium heat 4 to 6 minutes or until sugar is dissolved, stirring frequently. Remove from heat and let stand 10 minutes. Transfer to jar or container with airtight lid and refrigerate until completely cool. Keeps in refrigerator for up to 5 days.

#### **Sparkling Vanilla Lemonade**

In pitcher, stir together simple syrup, lemon juice, **Watkins Pure Vanilla Extract**, and chilled sparkling water. Serve over ice and garnish with fresh lemon slices and raspberries.

Recipe from: [trustednaturalhomeproducts.com](http://trustednaturalhomeproducts.com)