



Cayenne Raspberry Syrup

By [@itsdevourhour](#)

Ingredients

- 1 pint fresh raspberries
- 1 tsp [Louisiana Pepper Exchange Cayenne Pepper Puree](#)
- 1 tbsp maple syrup
- 1 pinch of brown sugar

Directions

1. In pan on medium- low heat, mix raspberries and brown sugar together and smash the mixture until it has a mushy texture.
2. Add 1 tsp [Louisiana Pepper Exchange Cayenne Puree](#) and 2 tbsp maple syrup.
3. Simmer for a few minutes to allow the flavors to incorporate and the liquid to thicken to the desired syrup-y consistency.
4. Strain mixture through a sieve to remove some of the seeds.
5. Serve warm or let cool and store in the refrigerator!