



Homemade Pancake Syrup



Ingredients:

- 2 cups brown sugar*
- 1 cup water
- ½ cup butter (1 stick)
- 1 tsp vanilla or maple extract

Method:

1. In a medium saucepan, add the brown sugar and water. Heat them over medium-high heat, stirring to dissolve the sugar. Bring the mixture to a boil. Once boiling, reduce the heat to medium and simmer for 4 minutes to reduce it.
2. Add the butter and stir for about 2 minutes, until it has melted into the brown syrup. Turn off the heat, add the vanilla or maple extract, and stir.
3. Enjoy warm syrup drizzled over pancakes or waffles.

Storage & future use:

1. Allow the brown sugar syrup to cool down. Then, transfer it into a jar or old syrup bottle. Refrigerate for up to a month.
2. To reheat, microwave in 15-second intervals if the jar or bottle is microwave-safe, or heat the amount you need in a smaller dish or measuring cup. You can also warm it up in a small saucepan over low heat, stirring until the syrup is heated through.

Notes:

Both light and dark brown sugar work to make this recipe. The difference between the two is the amount (%) of molasses; the darker one has more and yields a richer/deeper syrup flavor.