



Grandma39s Buttermilk Syrup

Savannah · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

6

Description

This buttermilk syrup was my grandmas most coveted recipe and we had it every time we went there This is always a special treat and French toast with this syrup is one of my favorite breakfasts

Ingredients

— - 1 cup white sugar - ½ cup buttermilk - ½ cup butter - 1 teaspoon baking soda - 1 teaspoon vanilla extract

Instructions

1. Gather the ingredients. Heat sugar
2. buttermilk
3. and butter in a saucepan over medium heat until the mixture starts to boil
4. about 5 minutes. Remove the saucepan from heat and stir baking soda and vanilla into the buttermilk mixture. Cook's Note Make sure your pan is big enough as the syrup will foam up. Serve this right after you make it because the foam will slowly disappear
5. and that is the best part of the syrup.