

Peanut Butter Breakfast Syrup

Savannah · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

12

Description

My daughters wanted peanut butter syrup on their waffles so I made this up Its delicious Stores in the refrigerator for a really long time Serve over pancakes with sliced bananas Try coconut extract in place of vanilla for added flavor

Ingredients

— - 1 cup skim milk - 1 cup white sugar - ½ cup natural peanut butter - 1 teaspoon vanilla extract

Instructions

1. Stir milk
2. sugar
3. and peanut butter together in a saucepan over medium heat; bring to a boil while whisking constantly. Cook at a boil for 3 minutes
4. remove from heat
5. and stir vanilla extract into the syrup.