



Cheater Pancake Syrup

Savannah · 29/09/2024



Prep Time

24

Difficult

Medium

Servings

3 cups

Description

This was the DIY pancake syrup I grew up with. It tastes fabulous without all the extra work of getting real tapped maple syrup. It's also a cheaper way to have syrup as these are things I always have in my cupboard.

Ingredients

— - 2 cups white sugar - ½ cup brown sugar - 1 cup water - ½ teaspoon maple flavored extract - 1 teaspoon vanilla extract

Instructions

1. In a saucepan
2. combine white sugar
3. brown sugar
4. and water. Bring to a boil
5. and cook for about 3 minutes. Stir in maple extract and vanilla
6. and remove from the heat. Let cool. Serve at room temperature. Store in a sealed container in the refrigerator. (It may crystallize a little if the container is not completely airtight.)