



Absolute Best Pancake Syrup

Savannah · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

10

Description

This is the best syrup for pancakes Its so good youll be licking it off the pan

Ingredients

— - ½ cup butter - 1 cup sugar - 1 cup buttermilk - 1 tablespoon vanilla extract - 1 tablespoon corn syrup - ¼ teaspoon ground cinnamon - ½ teaspoon baking soda

Instructions

1. Bring butter
2. sugar
3. buttermilk
4. vanilla extract
5. corn syrup
6. and cinnamon to a simmer in a large saucepan over medium-high heat. Whisk in baking soda; cook for 10 seconds before removing from heat. Serve warm.