

Cinnamon Cream Syrup

Savannah · 29/09/2024



Prep Time

7 mins

Difficult

Medium

Servings

8

Description

Cinnamon cream syrup is excellent with pecan French toast

Ingredients

— - 5 tablespoons butter - 1 cup heavy cream - 3 tablespoons brown sugar - ½ teaspoon maple flavored extract - ½ teaspoon ground cinnamon

Instructions

1. In a small saucepan
2. melt butter over medium heat. Stir in cream
3. brown sugar
4. maple extract and cinnamon. Cook
5. whisking constantly
6. until sugar dissolves and mixture thickens slightly
7. about 3 to 4 minutes. Serve warm.