

Basic Pancake Syrup

2 C

- 400 g brown sugar
- 240 ml water
- 113 butter
- ¼ tsp vanilla or maple extract

1. In a medium saucepan over medium-high heat, place the **brown sugar** and **water**. Bring mixture to a boil, while stirring, until the sugar has dissolved.
 2. Reduce the heat to medium and **simmer for 4 minutes**.
 3. Add the **butter** and stir until it has melted into the brown syrup.
 4. Turn off the heat, add the **vanilla** or **maple extract**, and stir.
 5. Serve immediately.
 6. Refrigerate leftovers in a jar and keep in the refrigerator for up to one month. To reheat, microwave in 15-second intervals, stir until the syrup is smooth, and has heated through.
- 1.

