

BROWN SUGAR PANCAKE SYRUP

YIELD: 60 servings (2 tablespoon per serving)

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If you ever run out of bottled pancake syrup, here is an easy remedy. Most likely these ingredients are on hand and the time to make is very swift. You can alter the extracts or even use a combination of white and brown sugar if need be.

INGREDIENTS

- 7 ½ cups of packed dark brown sugar
- 5 ½ cups + 2 tablespoons water
- ¼ cup vanilla extract
- 1 ¼ teaspoons of salt
- 3 tablespoons of unsalted butter

DIRECTIONS

1. Add all the ingredients except the butter to a large pot. Bring to a light boil, then reduce to simmer.
2. Allow to cook for 5 minutes and take off of heat.
3. Add the butter and let melt through.
4. The syrup will thicken as it cools. Use immediately or allow to cool down completely and place into a container with a lid into the fridge until ready to use.

RECIPE NOTES - BROWN SUGAR PANCAKE SYRUP

Nutritional information per serving*: 110 calories; 0.24 g sat. fat; 41 mg sodium; 28 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*