

# Pancake (etc.) Syrup

*Very adapted from allrecipes.com*

## INGREDIENTS

- 1 Cup brown sugar
- 1 Cup white sugar
- 1 Cup water
- $\frac{1}{4}$  Cup light corn syrup
- $\frac{1}{2}$  tsp maple flavoring
- $\frac{1}{2}$  tsp vanilla extract
- 2 Tbls. butter

## DIRECTIONS

1. Pour the water in a saucepan, and turn to medium high heat. When the water begins getting warm, add the sugars and stir to dissolve.
2. Bring sugar water to a boil, and let lightly boil for about 10 minutes...stir regularly. About half way through the boiling time, stir in the corn syrup.
3. After 10 minutes, remove from heat, and add the butter. Stir until melted and incorporated. Then add the maple flavor and vanilla extract. Stir and allow to cool. Transfer to a jar, and store in the fridge.