

Homemade Vanilla Syrup by Lynn's Recipes



Lynn demonstrates how to make Homemade Vanilla Syrup that is perfect to use in your coffee or other beverages. This is super easy and a lot cheaper to make then buying at the grocery store. Adapted from Paula Deen.

Ingredients:

- 1-3/4 cups water
- 1-1/2 cups white granulated sugar
- 1/4 cup brown sugar
- 3 Tablespoons vanilla extract

In a medium saucepan over medium high heat, gently stir together the water and sugars. Cook until mixture becomes thick and syrupy, about 10-15 minutes. Let cool and then stir in the vanilla extract. Keep at room temperature.

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