

Coconut Sugar Syrup



This is an easy way to replace any type of syrup for everything from baking to toppings on your pancakes. Easily stores in the fridge and taste amazing.

You can easily buy this stuff, although it's cheaper to make if you buy your coconut sugar in bulk like i do:)

Ingredients

- 1 cup water
- 2 cup coconut palm sugar

Directions:

In medium sauge pan, bring water to boil.

Quickly add the sugar & whisk to combine.

Reduce heat to a medium/low heat and simmer for about 3 minutes (until sugar is dissolved).

Remove from heat and allow to cool fully. Store in the fridge. It can be substituted 1:1 for an other liquid sweeteners or syrup.