

EGGNOG SYRUP

INGREDIENTS:

- 1 stick salted or unsalted butter
- 2/3 cup packed light brown sugar
- 1 cup heavy cream
- 1 tsp baking soda
- 1 tsp LorAnn Super-Strength Eggnog Flavor



DIRECTIONS:

1. In a 2-quart saucepan, melt butter over medium-low heat.
2. Stir in brown sugar and cream and bring to a boil over medium-high heat, stirring continuously. Boil 1 minute.
3. Remove from heat and stir in baking soda (mixture will become foamy). Stir in LorAnn Eggnog Flavor.
4. If stored after preparation, heat before serving. Best when served within 1 day of preparation. Serve warm over pancakes, French toast, waffles or even ice cream!

Share your creations with us on social media!
#lorannoils @lorannoils



LORANNOILS.COM