

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!

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