

## Homemade Lemon Syrup with Cream - Bright, Rich, and Easy

Lemon Cream Syrup - A Sweet & Citrusy Brunch Upgrade



**TIME**  
**10 min**

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### INGREDIENTS

- 1 cup sugar
- 1/2 cup corn syrup
- 1/2 cup fresh lemon juice
- 3/4 cup heavy cream
- 1 tsp lemon extract

#### Notes & Ingredient Tips:

**Fresh lemon juice:** Use freshly squeezed for best flavor. Bottled can work in a pinch, but the flavor won't be as vibrant.

**Corn syrup:** Helps give the syrup a smooth texture and prevents crystallization.

**Lemon extract:** Boosts citrus flavor without adding extra acidity.

**Optional add-ins:** A pinch of lemon zest or vanilla extract for more dimension.

#### How to Make Lemon Cream Syrup:

**Step 1:** Combine Base Ingredients:

**Step 2:** Heat and Stir:

**Step 3:** Add Cream and Extract:

**Step 4:** Cool and Serve:

#### Tips for Success:

Don't overboil once the cream is added-this helps preserve the smooth texture.

Serve warm for the best flavor and consistency.

Shake or stir refrigerated syrup before serving, as slight separation may occur.

#### Serving Suggestions & Pairings:

Poured over pancakes, waffles, or French toast  
Swirled into Greek yogurt or oatmeal  
Drizzled over banana pudding or edible cookie dough  
Layered into a parfait with granola and berries  
Served with a refreshing glass of blueberry lemonade

#### Storage Tips:

Refrigerate in an airtight container for up to 1 week.

Reheat gently in the microwave or on the stovetop before serving.

Freeze in ice cube trays for longer storage-perfect for single servings.

#### More Recipes You'll Love:

Blueberry Lemonade  
3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies  
Big Family Banana Pudding  
Edible Cookie Dough  
Chocolate Chip Cookie Dough Brownie Bombs

## DIRECTIONS

1. **Step 1: Combine Base Ingredients:** In a medium saucepan, combine sugar, corn syrup, and fresh lemon juice.
2. **Step 2: Heat and Stir:** Place over medium heat and bring the mixture to a gentle boil, whisking constantly to dissolve the sugar and avoid scorching.
3. **Step 3: Add Cream and Extract:** Once boiling, remove the pan from heat. Carefully whisk in the heavy cream and lemon extract. The mixture should thicken slightly and become creamy and glossy.
4. **Step 4: Cool and Serve:** Let the syrup cool for a few minutes before pouring over your breakfast. Store leftovers in the fridge in a jar or bottle for up to a week.
5. **Tips for Success:** Don't overboil once the cream is added-this helps preserve the smooth texture.
6. **Serve warm for the best flavor and consistency.**
7. **Shake or stir refrigerated syrup before serving, as slight separation may occur.**
8. **Serving Suggestions & Pairings:** This syrup is brunch's best friend! Try it:
9. **Poured over pancakes, waffles, or : French toast**
10. **Swirled into : Greek yogurt or oatmeal**
11. **Drizzled over banana pudding or edible cookie dough**
12. **Layered into a parfait with granola and berries**
13. **Served with a refreshing glass of blueberry lemonade**
14. **Storage Tips:** Refrigerate in an airtight container for up to 1 week.
15. **Reheat gently in the microwave or on the stovetop before serving.**

16. Freeze in ice cube trays for longer storage-perfect for single servings.
17. More Recipes You'll Love: If you're into sweet sauces and morning magic, try these next:
18. Blueberry : Lemonade
19. 3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies
20. Big : Family Banana Pudding
21. Edible : Cookie Dough
22. Chocolate : Chip Cookie Dough Brownie Bombs
23. Final Thoughts: Lemon Cream Syrup is a silky, citrusy treat that turns any breakfast into something extraordinary. With its balance of tart and sweet, and that luscious creamy texture, it's a jar of pure joy you'll find excuses to use-trust me.
24. Try it out and tag @ChefManiac in your syrup-drenched creations! And be sure to explore ChefManiac.com for more sweet surprises and homemade favorites.

## SWAPS & NOTES

& Ingredient Tips Fresh lemon juice : Use freshly squeezed for best flavor.

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Lemon extract : Boosts citrus flavor without adding extra acidity.

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/homemade-lemon-syrup-with-cream-bright-rich-and-easy/>