

Rich & Glossy Chocolate Syrup You Can Make at Home

Homemade Chocolate Syrup Recipe: Sweet Simplicity in a Bottle



TIME
3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 2 cups sugar
- 1 cup water
- 1/3 cup cacao powder or unsweetened cocoa powder
- 1 tbsp vanilla extract

DIRECTIONS

- 1.** Dissolve the : Sugar: Combine sugar and water in a medium saucepan over medium heat. Stir until the sugar is completely dissolved.
- 2.** Add the : Cocoa: Whisk in the cacao or cocoa powder until fully incorporated and smooth.
- 3.** Simmer: Bring the mixture to a gentle boil. Stir constantly for about 3 minutes. The syrup should thicken slightly.
- 4.** Flavor : It Up: Remove from heat and stir in the vanilla extract.
- 5.** Cool and : Store: Allow to cool, then pour into a clean jar or bottle. Store in the fridge for up to 3 weeks.

SWAPS & NOTES

Cocoa: Cacao powder has a more intense, slightly bitter flavor and is less processed, while cocoa powder is milder and usually what you'll find in pantries.

Sugar Alternatives: You can use coconut sugar or raw cane sugar for a slightly different flavor.

Keep in mind it may affect the color and thickness.

Vanilla Boost: For a deeper flavor profile, use vanilla bean paste or add a splash of almond extract for variation.

TIPS FOR SUCCESS

Don't Overboil: A gentle simmer is all you need.

Overboiling may cause the syrup to crystallize.

Smooth Finish: For ultra-smooth syrup, consider straining it through a fine mesh sieve before bottling.

Shake Before Use: Natural separation may occur-just give it a quick shake or stir before using.

