

Homemade Syrup (No Maple Needed): My Grandma's Sweet Fix for Pancake Mornings

Step 1: Combine the ingredients



TIME
3 to 5 min

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INGREDIENTS

- 1 cup granulated sugar
- 1 cup brown sugar
- 1 cup water
- 2 tablespoons butter
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

DIRECTIONS

- Step 1: Combine the ingredients:** In a medium saucepan, combine the granulated sugar, brown sugar, water, and salt. Stir everything together over medium heat.
- Step 2: Bring to a gentle boil:** Once the sugar dissolves, bring the mixture to a gentle boil. Let it simmer for 3 to 5 minutes, stirring occasionally, until slightly thickened.
- Step 3: Add the butter and vanilla:** Remove the pan from the heat and stir in the butter and vanilla extract. Mix until the butter melts completely and the syrup looks smooth and glossy.
- Step 4: Let it cool slightly:** The syrup will continue to thicken a little as it cools. Let it sit for a few minutes before serving warm over your favorite breakfast foods.

SWAPS & NOTES

Brown sugar gives this syrup its warm, caramel-like flavor, while granulated sugar keeps it light and smooth.

If you prefer a deeper molasses note, you can use all brown sugar.

For a lighter syrup, reduce the brown sugar slightly and increase the white sugar.

Vanilla adds a cozy bakery-style finish, but you can also experiment with a tiny splash of almond extract or even a pinch of cinnamon for variation.

TIPS FOR SUCCESS

A few minutes of simmering is usually all it needs.

If you boil it too long, it can become too thick once it cools.

If that happens, stir in a small splash of hot water to loosen it back up.

Use medium heat rather than high heat so the sugars dissolve evenly without scorching.

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