

VANILLA SYRUP

INGREDIENTS:

- Organic cane sugar
- Organic grade A vanilla bean

RECOMMENDED LIQUID:

Water

DIRECTIONS:

- **Pour:** sugar contents of package into pan with 1 cup of water.
- **Slice:** vanilla bean lengthwise and use the edge of a sharp knife to gently scrape the insides of the bean to remove the caviar. Add this along with the bean pod to the pan.
- **Heat:** bring to a boil over a medium heat, stirring occasionally for 3 minutes.
- **Simmer:** reduce heat to low for 8 minutes. Stir occasionally.
- **Cool:** and strain into a clean container. Store in refrigerator. Use within 2 weeks.

Vanilla syrup kit yields approximately 8 oz of syrup.

TO SERVE:

Add syrup to your favorite drinks like coffee or cocktails or use as a topping on ice cream, pancakes, etc.