

CARAMEL SYRUP

INGREDIENTS:

- Organic cane sugar
- Caramel flavoring (propylene glycol, water, invert sugar, natural and artificial flavors, alcohol, xanthan gum)

RECOMMENDED LIQUID:

Water

DIRECTIONS:

- **Pour:** contents of package into pan with 1 cup of water.
- **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.
- **Enjoy!**

Caramel 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.