



# GINGERBREAD SYRUP

*Homemade gingerbread syrup adds a warm, spiced sweetness to cocktails and coffee, perfect for cozying up any drink during the holiday season.*



PREP TIME  
5 MIN



COOK TIME  
10 MIN

## INGREDIENTS

Water	1 cup
Dark Brown Sugar	1 cup
Molasses	½ cup
Ground Ginger	1 tsp
Ground Cinnamon	1 tsp
Ground Cloves	½ tsp
Ground Nutmeg	½ tsp
Vanilla Extract	1 tsp

## INSTRUCTIONS

1. Combine the water, dark brown sugar, molasses, ginger, cinnamon, cloves, and nutmeg in a saucepan.
2. Bring the mixture to a simmer over medium heat, stirring occasionally until the sugar dissolves and the syrup slightly thickens (about 10-15 minutes).
3. Remove from heat and stir in the vanilla extract.
4. Let the syrup cool, then transfer it to a mason jar or another airtight container for storage.
5. This should fill a standard 16 oz mason jar, yielding roughly 16 servings (if using 1 tablespoon per serving).

Notes:

Enjoy in cocktails, coffee, or even drizzled over pancakes!