

## **MOLASSES SYRUP**

*The Cooks Next Door & Simple Bites*

1 c. brown sugar  
1/2 c. molasses  
3/4 c. water  
1 tsp. cinnamon  
2 Tb. salted butter

In a small pot, whisk together sugar, molasses, water, and cinnamon over medium heat. Bring to a slow boil and continue stirring until ingredients are fully incorporated and syrup thickens. Remove from heat and whisk in butter. Cool slightly. Transfer to a pitcher for serving or a glass jar for storing.

Yields: 1 1/2 cups syrup