

Golden Butter Syrup

1 Stick Butter

1 Cup Sugar

½ Cup Milk

1 T. Vanilla - yes - a tablespoon

1 Tsp. Baking Powder

Melt the butter. Add sugar and milk. Stir over low heat until dissolved. Add the other ingredients and bring to a boil. Remove from heat and serve.

Store it in the refrigerator. It will be thick when it is fully chilled.

For pancakes I spoon some out and gently warm in the microwave.

For waffles, I use a knife and scoop some out of the cold bowl and spread on the waffles.

The hard part is not scooping it directly into my mouth!

Shared by

Pamela
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