



Cinnamon syrup

amount	ingredients
1 packg	Bourbon vanille sugar
250 gr	brown sugar
250 ml	water
4 pieces	cinnamon sticks
1 TL	grounded cinnamon

Preparation:

1

Put the water in a deep saucepan and bring to a boil.

Add the brown granulated sugar and the vanilla sugar and dissolve.

*Once the crystal sugar is completely dissolved, add the cinnamon bark.
Turn back the stove and simmer the syrup over medium heat for 10 minutes.*

Add one teaspoon of ground cinnamon and simmer for another 5 minutes.

*Remove the cinnamon bark and pour the hot syrup into the prepared bottles.
I added one cinnamon bark to each bottle before bottling.*



Lucina's tips:



You can also make this syrup with regular granulated sugar.

It only tastes much better with brown sugar, because the syrup also gets a nice caramel note.



I wish good luck and

buon appetit!!

your Lucina Cucina