



# Caramel Syrup

A RECIPE FROM BACK HOME FARMS

## *ingredients*

- Whipping Cream
- Brown Sugar

## *directions*

- Pour as much cream as you would like syrup.
- Add brown sugar until a nice creamy color.
- Bring to boil and then simmer for 5-10 minutes
- Serve hot over pancakes or french toast.

\*\*You can keep any extra syrup you have in the fridge for up to one week.



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