

Apple Spice Syrup

A spicy syrup made with apple juice and brown sugar – not too sweet but full of flavor! Yield:

6 1/2 cups of syrup Ingredients:

6 cups apple juice (we use a can of concentrate and add water)

1 2/3 cup brown sugar (use more if you like a very sweet syrup)

1 teaspoon cinnamon

1/2 teaspoon nutmeg

dash cloves

5 small apples, peeled, cored, and thinly sliced (optional)

1/2 cup clear jel/Sure Gel OR cornstarch Instructions:

1. Combine 5 cups of the apple juice with the sugar, spices, and apples (if using). Bring to a boil. (If using apples, simmer until apples are tender.)
2. In a small bowl, combine the remaining 1 cup apple juice with the cornstarch, stirring or whisking to remove lumps.
3. Add cornstarch mixture to boiling mixture and stir for a few minutes until mixture bubbles and thickens.
4. Serve hot over pancakes, waffles, or French toast!



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