

SUGAR FREE VANILLA SYRUP

INGREDIENTS

- 1 cup water
- 1 cup Approved sweetener
- 2 tsp. vanilla flavoring or extract

PREPARATION

1. In a saucepan, add water and sweetener and cook on medium heat until syrup has thickened. Don't boil it - just keep it on a low simmer for about 15-20 minutes.
2. Remove syrup from heat and add vanilla extract.
3. Mix for a minute and transfer to a heat safe container. Allow cooling in the fridge or at room temperature and cover with a lid.
4. Add to coffee drinks or smoothies. Enjoy!

