



# Cinnamon Dolce Simple Syrup

Ingredients	Amount		Amount		Stovetop Directions
	Weight	Measures	Weight	Measures	
Brown sugar		1/2 cup		1 quart	1. Heat brown sugar, granulated sugar, water, and cinnamon in a medium saucepan over medium-high heat. Stir occasionally until sugar has completely dissolved. Do not Boil. Remove from stovetop. Add vanilla extract.  2. Cool syrup and store in an airtight container in refrigerator. <b>CCP: Hold and serve at 41° F or below.</b> <b>CCP: No bare hand contact with ready to eat food.</b>
Sugar, granulated		1/4 cup + 1 Tbsp		2 1/2 cups	
Water		1 1/4 cup		2.5 quarts	
Cinnamon		1 tsp		2 Tbsp + 2 tsp	
Vanilla extract		1 Tbsp		1/2 cup	
					<b>Microwave Directions</b>  1. Place brown sugar, granulated sugar, water, and cinnamon in a microwave safe container.  2. Heat for 2 minutes. Using potholders, safely remove syrup from microwave and stir. If sugar has not dissolved, continue to heat in 30 second increments until done.  3. Add vanilla extract. Cool syrup and store in an airtight container in refrigerator. <b>CCP: Hold and serve at 41° F or below.</b> <b>CCP: No bare hand contact with ready to eat food.</b>
<b>Prep Time</b>		5 minutes			
<b>Notes</b>					
Store simple syrup in cooler up to one month. Make sure container is clean and airtight.					
<b>Nutrients per serving (1 fluid ounce)</b>					
Calories	50 kcal	Sat Fat	0.001 g	Total Sugars	12.203 g
Protein	0.017 g	Chol	0 mg	Added Sugars	12.085 g
Carb	12.442 g	Sodium	2.979 mg		
Total Fat	0.003 g	Dietary Fiber	0.099 g		