

HOMEMADE Cinnamon Pear SYRUP

SIMPLE INGREDIENTS
SWEETER DAYS

This homemade Cinnamon Pear Syrup combines fresh pears with warm cinnamon for a cozy fall topping. Drizzle it over pancakes, waffles, French toast, oatmeal, ice cream, or desserts.



PREP TIME
10 minutes



COOK TIME
20 minutes



TOTAL TIME
30 minutes



YIELD
About 1½ cups

Ingredients

- 3–4 ripe pears, washed, cored and sliced
- 1 cup water
- ½ cup granulated sugar
- 1 cinnamon stick
- 1 teaspoon ground cinnamon
- 1 tablespoon lemon juice, plus more if needed
- Pinch of salt
- ½ teaspoon vanilla extract

Instructions

- 1 Add the sliced pears and water to a blender. Blend until smooth.
- 2 Strain through a fine-mesh strainer, gently pressing to extract the liquid.
- 3 Measure 1½ cups of pear liquid and pour it into a medium saucepan.
- 4 Add the sugar, cinnamon stick, ground cinnamon, lemon juice and salt.
- 5 Bring to a gentle boil over medium heat.
- 6 Reduce the heat and simmer for 15–20 minutes, stirring occasionally, until slightly reduced.
- 7 Carefully taste the syrup. If it's too sweet, add extra lemon juice, 1 teaspoon at a time, until balanced.
- 8 Remove from the heat and discard the cinnamon stick.
- 9 Stir in the vanilla extract.
- 10 Cool completely before transferring to a clean bottle or jar. Refrigerate for up to 2 weeks.



Notes & Tips



Refrigerate for up to 2 weeks.



Delicious over pancakes, waffles, oatmeal, and ice cream.



Add a little extra lemon juice if you want a brighter flavor.

GOOD FOOD
BRINGS BRIGHTER DAYS

BerMonths Bakes
by Michelle | Seasonal Baking

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