

Homenade Apple Butter Syrup

Add cozy fall flavor to your favorite drinks with this easy Homenade Apple Butter Syrup. Made with apple butter, warm spices, brown sugar, and vanilla, this rich syrup is perfect for coffee, lattes, hot chocolate, tea, pancakes, waffles, French toast, and desserts. It's simple to make, stores well in the refrigerator, and brings the comforting taste of autumn to every sip.



Prep Time
5 minutes



Cook Time
7 minutes



Total Time
12 minutes



Yield
1½ cups
(about 24 tablespoons)

Ingredients

- 1 cup water
- 1 cup packed brown sugar
- ½ cup apple butter
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ⅓ teaspoon ground cloves
- 1 teaspoon vanilla extract
- Pinch of salt

*Small
Batch,
Big Fall
Flavor*



Instructions

- 1 Add the water, brown sugar, apple butter, cinnamon, nutmeg, cloves, and salt to a saucepan.
- 2 Bring to a gentle simmer over medium heat, whisking until the sugar dissolves.
- 3 Simmer for 5–7 minutes, stirring occasionally.
- 4 Remove from the heat and stir in the vanilla.
- 5 Let cool slightly, then strain if you prefer an extra-smooth syrup (optional).
- 6 Pour into a clean syrup bottle and refrigerate.



Notes



Yield: About 1½ cups



Storage: Store in the refrigerator for up to 2 weeks.



Great for coffee and lattes while also being delicious over pancakes, waffles, French toast, oatmeal, and ice cream.



*Cozy
Sips
Happier
Days*

