

Flavored Coffee Syrups

THM-Friendly: FP

These are shelf stable. The secret ingredient to keep shelf stable for up to 6 months is...Vodka! It will be ok, this is not enough to get you drunk: it is used as a natural preservative. You can leave it out and it will still be shelf stable up to 2 months.

Simple Syrup

- 1 cup water
- 1 cup allulose
- 1/8 tsp. xanthan gum
- a splash of vodka

Put **water and allulose** in a pot and bring to a boil on medium heat. Let simmer for 4 to 5 minutes, until the sweetener is fully dissolved and it becomes slightly golden.

Add simple syrup to the blender with the xanthan gum, a splash of vodka, and flavor options.

Flavor Options (adjust to your preference after blending and tasting)



Cinnamon Dolce:

- 1 tsp. cinnamon extract
- 1 tsp. caramel extract
- 1 tsp. vanilla extract
- 1 tsp. blackstrap molasses



Almond Joy:

- 1/2 tsp. almond extract
- 3/4 tsp. chocolate extract
- 3/4 tsp. coconut extract



Salted Caramel:

- 1/4 tsp. mineral salt
- 1 - 2 tsp. caramel extract

Plain: leave as is

Vanilla: 2 tsp. vanilla extract

Hazelnut: 2 tsp. hazelnut extract

French Vanilla:

- 1 tsp. vanilla extract
- 1 tsp. hazelnut extract



enJOY!

<https://www.joyfullifewithkj.com/dips-sauces-and-whippy-things/flavored-coffee-syrup>

