

Irish Cream Syrup

THM-Friendly: FP

- 1/2 cup THM [Gentle Sweet](#) (but [erythritol](#) is the best option)
- 1 Tbsp. cocoa
- 1/2 tsp. [almond extract](#)
- 1 cup water

- a couple sprinkles of [xanthan gum](#)

Add ingredients (**except xanthan gum**) to a saucepan and bring to a boil. Then turn it down to simmer for 5-10 minutes.

Add your xanthan gum a little at a time, and whisk like crazy over low heat until it is the thickness you want. Remember it will thicken as it cools.

enJOY!

