



# Homemade Buttermilk Syrup

## Ingredients

1/2 cup Butter

1/2 cup Buttermilk

2/4 cup Sugar

1 tbsp Vanilla

1 tbsp Baking Soda

### TIPS-

To learn more about long-term food storage ingredient options, visit-

[www.modernfoodstoragemama.com](http://www.modernfoodstoragemama.com)



## Directions

1. Melt butter in a large non-stick pan over medium heat.
2. Mix in the buttermilk (prepare powdered buttermilk by adding the correct amount of water as instructed on the container).
3. Add sugar to the mixture.
4. Boil for 60 seconds and remove pan from heat.
5. Add vanilla and baking soda to the mixture, and whisk the ingredients together. Be aware that the mixture will bubble and expand rapidly once you add the baking soda, so watch it closely.