

## Pancake Syrup

**W**hen I was growing up, my family of seven lived on a farm in the middle of nowhere.

To save money on pancake syrup, my dad made his own with this recipe: Bring any amount of water to boiling in a saucepan. Add twice as much sugar as water while stirring and allow sugar to dissolve completely. Add 1 capful of any flavor extract. Be careful not to overboil or you'll end up with candy. This syrup is cheaper than commercial brands plus you can have any flavor of syrup you want. I remember rum mint, anise, orange, maple and even almond flavored syrups.