

# Cinnamon Syrup

Learn how to make homemade cinnamon syrup with just 3 ingredients. Perfect for coffee, pancakes, and desserts. Easy recipe with storage tips.

5 min

PREP

20 min

COOK

25 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

## Cinnamon Syrup

## Ingredients

- 1 cup granulated sugar
- 1 cup water
- 2 cinnamon stick
- 1 tsp vanilla extract

## Instructions

- 1 Make the syrup base**  
Combine 1 cup sugar and 1 cup water in a small saucepan. Stir until the sugar begins to dissolve.
- 2** Add 2 cinnamon sticks to the saucepan, breaking them in half for stronger flavor if desired.
- 3** Place the saucepan over medium heat and bring to a gentle simmer, stirring occasionally until the sugar completely dissolves, about 3-4 minutes.
- 4 Infuse the cinnamon**  
Reduce heat to low and simmer gently for 15-20 minutes, until the syrup has a deep cinnamon flavor and has reduced slightly.
- 5** Remove from heat and stir in 1 teaspoon vanilla extract if using. Let cool for 5 minutes.
- 6 Strain and store**  
Remove and discard the cinnamon sticks. Strain the syrup through a fine-mesh strainer into a clean glass jar or bottle.
- 7** Cool completely to room temperature before refrigerating. The syrup will thicken as it cools and can be stored for up to 1 month.

## Tips

Use high-quality Ceylon cinnamon sticks for the most delicate, complex flavor, or choose Cassia cinnamon for a more robust, spicy profile.

Break cinnamon sticks into smaller pieces before simmering to release more oils and create a stronger flavor infusion in less time.

Maintain a gentle simmer rather than a rolling boil to prevent the syrup from becoming too thick or developing bitter notes from overheated cinnamon.

Strain the finished syrup through fine-mesh cheesecloth or a coffee filter to achieve a crystal-clear appearance and smooth texture.

Allow the syrup to cool completely before transferring to storage containers to prevent condensation and ensure proper consistency.

Add a pinch of salt to enhance the cinnamon flavor and balance the sweetness without making the syrup taste salty.

Test the syrup's consistency by drizzling a small amount on a cold plate - it should flow smoothly but not be watery.

Label your storage container with the preparation date to track freshness and ensure you use the syrup within one month for best quality.