

# Caramel Syrup & Whipped Cream Breakfast Condiments

## Caramel Syrup

### INGREDIENTS:

1 1/2 cups sugar

3/4 cup milk

1/2 cup butter

3 TBSP corn syrup

1 tsp baking soda

1 tsp lemon juice

1/2 tsp vanilla

### DIRECTIONS:

Combine milk and lemon juice. Let sit for 5 minutes while you get the other ingredients together. Put sugar, milk mixture, butter, corn syrup and baking soda in a medium to large pot. Bring to a boil on medium high heat, stirring constantly and cook for 8-10 minutes. It will be super bubbly. Cook until it's a gorgeous golden brown, about 8 minutes. Remove from heat, stir in vanilla extract.

## Homemade Whipped Cream

### INGREDIENTS:

1 1/2 cups of heavy cream

1 TBSP of sugar

1/2 tsp vanilla

### DIRECTIONS:

Whip together until you have stiff peaks.

Helping  
of Happiness