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Carob Syrup

Date added: 2021/03/13

Similar to chocolate syrup, but caffeine free and with a slightly more fruity flavor, and can be made from domestic ingredients.

Ingredients

- $\frac{3}{4}$ Cup Water
- $\frac{3}{4}$ Cup Carob Powder
- 1 $\frac{1}{2}$ Cup Sugar
- 1 Tbs Corn Syrup
- 1 Tbs Vanilla
- 1 pinch salt

Method

1. Add sugar, salt, corn syrup, and water to a saucepan over high heat and bring to a boil.
2. Whisk carob powder into boiling mixture until smooth, then reduce heat to medium.
3. Whisk until similar in texture to a thin chocolate syrup, and remove from heat. It will thicken slightly as it cools.
4. Once syrup is below $\sim 165^{\circ}\text{F}$ (the boiling point of alcohol is 173.1°F), stir vanilla into the mixture.
5. After syrup is below $\sim 140^{\circ}\text{F}$ pour into a reused squeeze bottle or jar of your choice.

Once your syrup is done, you'll have a very messy pan full of leftover syrup. **We do not wash the pan**, instead we use it to make [Carob Crispy Rice Treats](#). If you intend to do this, make sure to use a large enough saucepan or pot to hold all of your crisp rice treat ingredients.

Notes

Inspired by: <https://altonbrown.com/recipes/chocolate-syrup-reloaded/>

From:
<https://wiki.cookie mountain.org/> - **Recipe Book**

Permanent link:
https://wiki.cookie mountain.org/doku.php?id=recipes:carob_syrup

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