

Coffee Syrup

Learn to make homemade coffee syrup with just 2 ingredients! Perfect for flavoring drinks, desserts, and breakfast treats. Ready in 15 minutes.

5 min

PREP

10 min

COOK

15 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup coffee
- 3 cup brown sugar

Instructions

- 1 Brew Strong Coffee**

Brew 1 cup of very strong coffee using your preferred method, making it about twice as strong as usual.
- 2 Make the Syrup**

Pour the hot brewed coffee into a medium saucepan and add 3 cups of granulated sugar.
- 3** Place the saucepan over medium heat and stir continuously until the sugar completely dissolves, about 2-3 minutes.
- 4** Reduce heat to medium-low and simmer the mixture, stirring occasionally, until it thickens slightly and coats the back of a spoon, about 5-7 minutes.
- 5** Remove from heat and let the syrup cool to room temperature, about 30 minutes.
- 6 Store**

Transfer the cooled syrup to a clean glass jar or bottle with a tight-fitting lid and refrigerate for at least 2 hours before using.

Tips

Use freshly brewed strong coffee for the most intense flavor - aim for a coffee-to-water ratio of 3:4 for optimal strength.

Stir continuously while heating to ensure sugar dissolves completely and prevent crystallization or burning at the bottom of the pan.

For a richer flavor profile, substitute brown sugar for white sugar, which adds caramel notes and deeper color to your syrup.

Test consistency by coating the back of a spoon - the syrup should cling slightly but still drip off easily when properly reduced.

Cool the syrup completely before transferring to storage containers to prevent condensation and maintain proper consistency.

Double or triple the recipe when making coffee syrup, as it stores well and having extra on hand is convenient for spontaneous treats.

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

For smooth pouring, warm refrigerated syrup slightly before use, as it thickens when cold but returns to proper consistency when warmed.