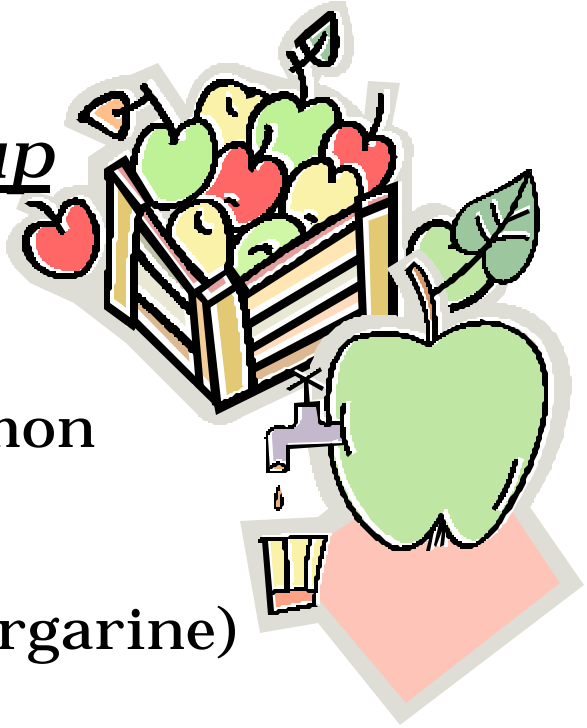


## Apple Cider Syrup

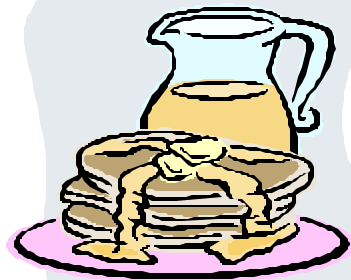
1 cup sugar  
3 tbsp. baking mix\*  
1 tsp. ground cinnamon  
2 cups apple cider  
2 tbsp. lemon juice  
¼ cup butter (or margarine)



Stir together sugar, baking mix and cinnamon in 2-quart saucepan. Stir in cider and lemon juice. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute; remove from heat. Stir in butter.

\*Bisquick works well

Syrup keeps well in fridge for several weeks.



Compliments of the Ware Street Inn