



Homemade Coconut Syrup Recipe Easy Guide

A Sweet Story in My Kitchen

I first made this syrup for my grandson. He loves pancakes. He said it tasted like a tropical vacation.

I still laugh at that. My kitchen is far from a beach. But the smell of coconut and vanilla is so happy. It fills the whole house with warmth.

Why Simple Syrups Matter

This recipe is more than just a topping. It is a way to make an ordinary morning feel special. A little effort brings a lot of joy.

Making something from scratch connects you to your food. You know every single ingredient that goes in. That feels good, doesn't it?

Let's Make the Magic

Grab a big saucepan. Whisk the cream and coconut milk together. If you want a thicker syrup, add the cornstarch now.

Turn the heat to low. Add the sugar, butter, and vanilla. Keep whisking. Doesn't that smell amazing? When the sugar dissolves, you are almost done.

The Fun Part

Take the pan off the heat. Now stir in the baking soda and shredded coconut. The baking soda makes it a little frothy. It is like a tiny science experiment.

Fun fact: The baking soda reacts with the other ingredients. This gives the syrup a lovely, light texture. Use it right away while it is warm and pourable.

Your Turn to Create

This syrup is wonderful on pancakes. But what else could you try? I think it would be good on ice cream or waffles.

What is your favorite thing to put syrup on? Tell me in the comments. I would love to get new ideas from you.

Sharing the Sweetness

Food is meant to be shared. A jar of this syrup makes a lovely little gift. It shows someone you are thinking of them.

If you try this recipe, please come back. Let me know how it turned out for you. Did your family love it as much as mine does?



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Ingredients:

Ingredient	Amount	Notes
heavy cream	½ cup	
light coconut milk	½ cup	
cornstarch	1 tablespoon	optional
sugar	1 cup	
butter	1/4 cup	
vanilla extract	1 teaspoon	
baking soda	¼ teaspoon	
shredded sweetened coconut	¼ cup	

My Sweet and Sunny Coconut Syrup

Hello, my dear! Come sit with me for a moment. I want to share my recipe for coconut syrup. It tastes like a tropical vacation in a spoon. I first made this for my grandson, who loves anything coconut. His smile was so big, it made my whole week. This syrup is lovely on pancakes or drizzled over ice cream. Doesn't that sound wonderful?

See also [Creamy Banana Peach Smoothie in 5 Minutes](#)

Making it is a simple joy. You just need one pot and a good whisk. Let's get started, shall we? I will walk you through each step. It is almost as easy as pouring a glass of milk. (My hard-learned tip: watch the heat! Too high, and it will bubble over. I have cleaned many a stovetop to learn that lesson).

Step 1: Grab a large saucepan. Pour in the heavy cream and coconut

milk. Add the cornstarch if you want a thicker syrup. Now, whisk it all together over medium heat. I love the sound of the whisk against the pan. It reminds me of my own grandma's kitchen.

Step 2: Turn the heat down to low. Whisk in the sugar, butter, and vanilla. Keep stirring until the sugar has completely disappeared. This takes about five minutes. You will see the mixture become smooth and glossy. Doesn't that smell amazing? It fills the whole kitchen with sweetness.

Step 3: Take the pot off the heat. Now, stir in the baking soda and shredded coconut. The baking soda makes it a little frothy. I still laugh at the first time I saw it. I thought I had done something wrong! This syrup is best when used right away while it is warm and pourable.

What is your favorite thing to put syrup on? Share below!

Cook Time: 10 mins

Total Time: 10 mins

Yield: 2 servings

Category: Condiment, Sauce

Three Tasty Twists on Coconut Syrup

Once you master the basic recipe, you can have some fun. I love playing with flavors in my kitchen. It is like a little experiment. Here are three simple ideas to make this syrup your own. They are all so delicious.

Toasty Coconut: Lightly brown the shredded coconut in a dry pan first. It adds a deep, nutty flavor that is just wonderful.

Citrus Zing: Stir in a teaspoon of lemon or orange zest at the very end. It makes the syrup taste so bright and fresh.

Spiced Warmth: Add a pinch of cinnamon or cardamom with the

sugar. It makes your kitchen smell like a cozy holiday.

See also [Lazy Pecan Pie Bars Recipe](#)

Which one would you try first? Comment below!

Serving Your Sweet Creation

Now, for the best part: eating it! This syrup is so versatile. I love it pooled at the bottom of a bowl. It makes a simple dessert feel very special. Think about what you are serving it with. A little thought makes all the difference.

For a real treat, pour it over warm buttermilk pancakes. You could also drizzle it on vanilla ice cream or fresh fruit salad. A sprinkle of extra coconut on top looks so pretty. For a drink, a cup of strong black coffee is perfect. It cuts through the sweetness. Or, for a cooler option, a glass of iced chai tea is lovely. **Which would you choose tonight?**



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Keeping Your Coconut Syrup Just Right

This syrup is best used right away. But you can save any extra. Let it cool completely first. Then put it in a jar in the fridge.

It will keep for about one week. The coconut might sink a little. Just give it a good stir before you use it. I do not suggest freezing this syrup.

Freezing can make it separate. I learned this the hard way. My first batch turned a bit grainy after thawing. It was still tasty on pancakes though.

Knowing how to store food saves money. It also means a sweet treat is always ready. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Syrup Troubles

Sometimes the sugar does not dissolve. Keep the heat on low. Whisk it for the full five minutes. This patience makes a smooth syrup.

Your syrup might be too thin. That is where the cornstarch helps. It makes the syrup a little thicker. I remember my first batch was very runny.

The butter might look separated. Just keep whisking as it cools. It will usually come back together nicely. This makes your syrup creamy and rich.

Fixing small problems builds your kitchen confidence. You learn that mistakes are okay. It also makes the final flavor so much better. **Which**

of these problems have you run into before?

See also Biscuit & Gravy Casserole

Your Coconut Syrup Questions Answered

Q: Is this syrup gluten-free? A: Yes, all the ingredients are naturally gluten-free. It is a safe choice for most.

Q: Can I make it ahead? A: You can make it a few days ahead. Just store it in the fridge like I said.

Q: What can I use instead of heavy cream? A: You can try full-fat canned coconut milk. It will be extra coconutty.

Q: Can I double the recipe? A: Yes, just use a bigger pot. It might take a bit longer to cook.

Q: Is the cornstarch needed? A: No, it is optional. The syrup will be a little thinner without it. **Which tip will you try first?**

A Little Sweetness from My Kitchen

I hope you love this coconut syrup. It always makes my kitchen smell wonderful. Drizzle it on pancakes or ice cream.

Fun fact: The baking soda gives the syrup a little foam on top. It makes it look so fancy! I would love to see your creations.

Have you tried this recipe? Tag us on Pinterest! It makes me so happy to see your photos. Thank you for cooking with me today.

Happy cooking!



—Elowen Thorn.

Savorydiscovery.com

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Author: Elowen Thorn



Cooking Method: [Stovetop](#)



Difficulty: **Beginner**



Prep time: **12 minutes**



Cook time: **10 minutes**

Rest time:



Total time: **22 minutes**



Servings: **2 servings**



Calories:**21 kcal**

Best Season: **Summer**

Description

These lemon crinkle cookies bake soft and chewy with a bright citrus

flavor and a sweet sugar-coated crackle top. They mix up fast and look great on cookie trays, party tables, or lunchbox snacks.

Ingredients

- ☐ ½ cup heavy cream
- ☐ ½ cup light coconut milk
- ☐ 1 tablespoon cornstarch (, optional)
- ☐ 1 cup sugar
- ☐ ¼ cup butter
- ☐ 1 teaspoon vanilla extract
- ☐ ¼ teaspoon baking soda
- ☐ ¼ cup shredded sweetened coconut

Instructions

1. In a large saucepan over medium heat, whisk together the ½ cup heavy cream and ½ cup light coconut milk with the 1 tablespoon cornstarch, if using.
2. When smooth, reduce the heat to low and whisk in the 1 cup sugar, ¼ cup butter and 1 teaspoon vanilla extract. Continue to heat until sugar dissolves, approximately 5 minutes.
3. Remove from the heat and stir in the ¼ teaspoon baking soda and ¼ cup shredded sweetened coconut. Use immediately.
4. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords: Coconut, Syrup, Homemade, Sweet