

Earl Grey Caramel Vegan Coffee Syrup

Ingredients

- 1 cup sugar
- 2 earl grey tea bags

Steps

1. Boil water, and add $\frac{3}{4}$ of a cup of water to the two tea bags. Let steep while you complete the next step.
2. Add the sugar to a saucepan, and bring to a boil, stirring constantly to avoid burning. Once the sugar is melted and bubbling, let it cook, stirring occasionally. When the sugar has reached an amber color, remove it from the heat. Remove the tea bags from the tea, and carefully pour a little bit of the tea into the hot sugar. It will steam and might splatter, so start slowly. Add the remaining tea, and stir. Once all the sugar is dissolved into the tea, you're done. Let the syrup cool, and place it in a container in the fridge. Serve in hot or iced coffee, as desired.

