**Cinnamon Syrup**

1/3 cup white sugar

1/3 cup packed brown sugar

2 tsp. all-purpose flour

1/2 teaspoon ground cinnamon

1 T. butter

3/4 teaspoon vanilla extract

3/4 cup water

1. Stir together the white sugar, brown sugar, flour, and cinnamon in a small saucepan.
2. Add in vanilla extract and water.
3. Add butter.
4. Bring to a rolling boil, stirring often.
5. Continue to boil and stir until mixture thickens to syrup consistency.
6. Remove from heat; cool 10 minutes before serving.

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