Cinnamon Syrup

Ingredients
1/2 cup butter
1 cup sugar
1/2 cup buttermilk
1 tablespoon Light corn syrup (Karo)
1 teaspoon baking soda
1 teaspoon vanilla
1 teaspoon cinnamon
pinch of salt

In a deep pot combine the butter, sugar, buttermilk, salt, cinnamon and corn syrup and bring to a boil. Boil for 2-3 minutes, stirring frequently. Add the baking soda and vanilla and stir until combined. *The baking soda will cause the mixture to foam to twice its volume, so be sure to use a big enough pot* The color of the syrup will turn to a golden brown. Remove from the heat and continue to stir until the syrup thickens. Let it cool and serve immediately, or store in the fridge in an air tight container. It will thicken as it cools, but you can warm it up in the microwave to thin it out