AMERICAN · SAUCE

Sugar-Free Maple Syrup Made with Allulose

25 min · plus cooling | Makes 16 × 2 tbsp | 3 kcal a portion | Video 3:34 · Victoria's Keto Kitchen

Vegan | Gluten-free ingredients | No nuts listed

Allulose gives the body and sweetness of syrup: 2 tbsp have about 2 kcal and almost no net carbs (0.2 g), against roughly 27 g of carbs in the same amount of real maple syrup.

Diet notes: Low carb (0.2 g net carbs) but not keto: 1% of the energy is from fat, and keto meals get about 60% or more; Low saturated fat (0 g, 0% of the energy); DASH-friendly (0 mg sodium a serve).

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Ingredients 5 · MAKES 16 × 2 TBSP

- [ ] 470 ml **water**, boiling hot
- [ ] 620 g **allulose**
- [ ] 2 tsp **lemon juice**
- [ ] 1/2 tsp **cream of tartar**
- [ ] 1 tbsp **maple extract**

Amounts in metric units, converted from the cook's and rounded — the video has the originals.

Allergens found in the listed ingredients: none. Worked out from the ingredient list, not tested. Stock, sauces, spice mixes and other packaged foods can contain allergens, so always read the labels on what you buy. If you have a food allergy, don't rely on this.

Method TIMES = THE MOMENT IN THE VIDEO

1. Pour the boiling water into a saucepan on the stove and add the allulose. 1:03
2. Stir until the allulose has completely dissolved and the liquid is clear again. 1:34
3. Add the lemon juice and cream of tartar, mix, then stir in the maple extract. 1:46
4. Simmer gently for 15 minutes; a shorter simmer keeps it pourable like maple syrup rather than thick like honey. 2:11
5. Pour into a heatproof jar and let it cool, then funnel it into a syrup bottle. 2:43

> **Tip** For an 230 g bottle, halve it: 350 ml allulose and 240 ml water. Pour over keto pancakes, waffles or Greek yoghurt. Makes about 450 g.

The method is a summary in our words — the video shows every step.

One portion (2 tbsp) gives you 1 OF 16 · ESTIMATE

ENERGY	PROTEIN	CARBOHYDRATE	FIBRE	FAT	SODIUM
3 kcal 10 kJ	0 g 0% of a day	0.2 g 0.2 g net · 0.1 g sugars 0% of a day	0 g 0% of a day	0 g 0 g saturated 0% of a day	0 mg 0% of a day

Energy from net carbs 100% · protein 0% · fat 0%

Recipe and video: Victoria's Keto Kitchen (@victoriasketokitchen) on YouTube — youtube.com/watch?v=bjG7Gbm4lbo, published 7 February 2023. All credit for the recipe goes to the cook; please watch and support their channel.

By Notbroken: the method summary, the unit conversions, the diet notes and the nutrition estimate — worked out from the ingredient list with USDA FoodData Central values; % of a day compares one serve with the US FDA daily values on food labels (2,000 kcal). Brands, portions and cooking change the real numbers.

General information about food, not medical or dietary advice. Free, no sign-up: notbroken.io/eat/sugar-free-allulose-maple-syrup