

VANILLA EXTRACT

The best vanilla and so simple to make! This will be your go-to for vanilla in all your baked goods and other cooking creations!!

MAKES	TIME TO MAKE
1 – 12 FL OZ BOTTLE	5 MINUTES + INFUSION

INGREDIENTS

- 12 ounce Rum*
- 4 Vanilla Pods

DIRECTIONS

1. Use a glass bottle with a lid, preferably a wire bail swing top.
2. Add the vanilla pods into the bottle
3. Fill the bottle with rum to fully cover the vanilla.
4. Cover the bottle with the lid.
5. Set bottle in a dark pantry or cupboard.
6. Shake every day or a few times a week to help infuse the rum with the vanilla.
7. After about 6 months, your vanilla extract will be ready to use.
8. I leave the vanilla pods in to allow the opportunity to use the pods (scraping the seeds out) for a more intense vanilla flavor.
9. Enjoy!

*(you can choose any type of alcohol be it vodka to rum, I find rum makes the best vanilla. You can also use any % proof Alcohol that fits your budget. I usually use an 80% proof alcohol)

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.