



Vanilla Extract Instructions

How to Make Homemade Vanilla Extract

Vanilla extract is used in almost every baking project you could think of. It is one of the basic ingredients needed to make that perfect dessert for the weekend. In our **Vanilla Extract Infusion Kit** we did all the measuring for you. **We have included enough vanilla (10% extra) for you to pour 1 cup of any 35% alcohol*** of your choosing.

One of the reasons you'd want to make your own extract is that many of the commercially produced vanilla extract can consist artificial colors, corn sweeteners and sugar. All of which is allowed by the definition given by the US FDA. If you make your own you know exactly what goes into it, thus able to make **pure** vanilla extract.

Making your own vanilla extract can be as simple and easy as cutting up your vanilla beans, putting the pieces in a glass bottle, fill it with vodka*, seal it and waiting for a month, two months to be on the safe side. Even more, because the bottle of homemade vanilla extract has the vanilla beans still in the bottle**, the vanilla extract, like wine, will age continue to get better, waiting for the next time you need the wonderful homemade concoction.

Just one technical point, for the vanilla extract to be called 'vanilla extract,' the U.S. Food and Drug Administration requires that the solution contains a minimum 35% of alcohol and at least 100g of vanilla beans per 1 L of alcohol (13.35 ounces per gallon).

Metric (liters, grams and centimeters)

- Step 1 : Weight total amount of vanilla beans in grams
- Step 2 : Slice vanilla beans lengthwise
- Step 3 : Cut the sliced vanilla beans into 2 – 3 cm pieces
- Step 4 : Put vanilla beans in the bottle
- Step 5 : Multiply the number of grams of vanilla beans by 10
- Step 6 : Add 35% vodka equal to the product in gallons

Example : 100g of vanilla beans
 $100 \times 10 = 1000$
 1000 mL

 50g of vanilla beans
 $50 \times 10 = 500$
 500 mL

- Step 7 : Close lid and store in shaded/dark area
- Step 8 : Slightly shake once a week for about 2 months
- Step 9 : Enjoy~~!!!

English (gallons, ounces and inches)

- Step 1 : Weight total amount of vanilla beans in ounces
- Step 2 : Slice vanilla beans lengthwise
- Step 3 : Cut the sliced vanilla beans into 2 inch pieces
- Step 4 : Put vanilla beans in the bottle
- Step 5 : Divide total amount of vanilla beans in ounces by 13.35
- Step 6 : Add 35% vodka equal to the quotient in gallons

Example : 10 ounces of vanilla beans
 $10 \div 13.35 = 0.74$
 0.74 gallons

 25 ounces of vanilla beans
 $25 \div 13.35 = 1.87$
 1.87 gallons

- Step 7 : Close lid and store in shaded/dark area
- Step 8 : Slightly shake once a week for about 2 months
- Step 9 : Enjoy~~!!!

*You can use any other 35%+ spirits but vodka, is used more commonly because it will not add any additional flavors to the vanilla extract.

** The vanilla beans have to be completely submerged in alcohol.