

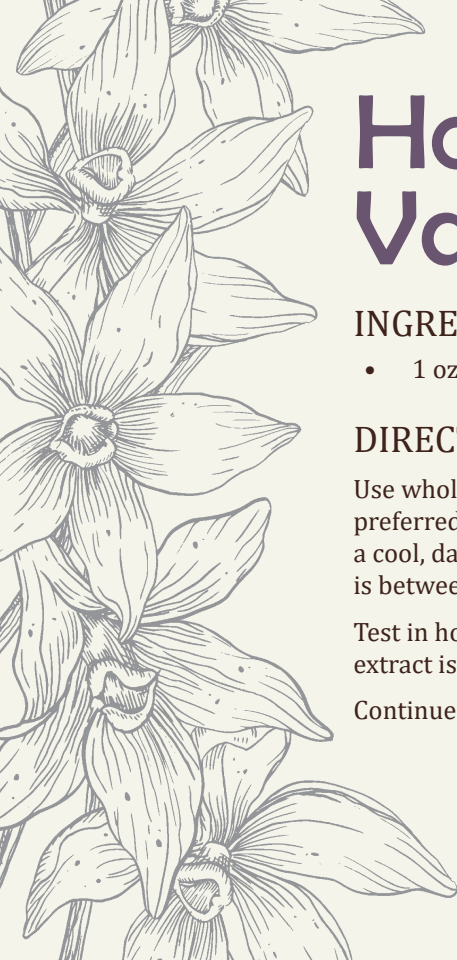
Homemade Vanilla Extract



From the kitchen of Sakhar, a women-owned artisanal jam-making small business located in Columbia, SC.

BONUS USE: Vanilla sugar can be made from any used (“spent”) beans by drying them then grinding them into sugar in a food processor. Vanilla sugar is a great addition to coffee, baked goods, or even face scrub.





Homemade Vanilla Extract



INGREDIENTS:

- 1 oz vanilla bean
- 8 oz vodka, rum, or bourbon

DIRECTIONS:

Use whole, split, or cut beans, per your preference. In a glass jar, pour your preferred alcohol over the beans - they should be completely covered. Place in a cool, dark area. Shake every three months to incorporate vanilla. Extract time is between 12 and 18 months.

Test in homemade whipped cream - this use will easily tell you whether the extract is ready or needs more time.

Continue to add alcohol and beans as you use the extract.

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