

Homemade Vanilla Extract

There's something special about homemade vanilla extract. Made with just two ingredients, this pantry staple develops deep vanilla flavor over time and adds a homemade touch to all your favorite baked treats.



Prep Time:
10 minutes



Infusion Time:
6–12 months



Total Time:
10 minutes
(plus infusion time)



Yield:
8–12 ounces
(depending on
your bottle)



*Good
Ingredients
Brighter
Days ♥*

Ingredients



- 8 oz vodka
- 1 ounce vanilla (8–10 beans)

Instructions

- 1 Split the vanilla beans lengthwise and cut ends.
- 2 Place beans into a clean glass bottle or jar.
- 3 Pour vodka over the beans until fully covered.
- 4 Seal tightly and store in a cool dark place.
- 5 Shake every few days for the first few weeks, then occasionally after that.
- 6 Let sit for at least 8 weeks, but 8–12 months gives the richest flavor.

Notes

The longer your vanilla extract ages, the deeper and richer the flavor becomes.

Refill the jar with more vodka as you use it, and continue enjoying homemade vanilla for months to come.



*Same
Beans
More
Good Things
♥*



BerMonths Bakes
by Michelle | Seasonal Baking

