

## How to Make Vanilla Extract

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Vanilla extract takes only time – and almost no effort – to make at home. You can experiment with different types of vanilla

### Ingredients

A mason jar, or some other clean, super sealing container.

A high-proof alcohol like vodka, bourbon or rum. We're talking 80 proof.

Three vanilla beans per cup of alcohol

A dark spot to store the jars.

Two months. That's how long it takes to create vanilla extract!

### Method

Use a sharp paring knife to cut lengthwise down the center of the vanilla beans, leaving about an inch at the top of the vanilla bean uncut.

Put the vanilla beans in a glass jar with a tight fitting lid. I used mason jars.

Cover the beans completely with alcohol. It's three vanilla beans per cup of alcohol, so if you use 2 cups of vodka split open six vanilla beans and throw them in the jar.

Tightly cover the jar and give it a good shake. Store in a cool dry place for two months. Give the bottle a good shake every week or so, just so you don't forget all about it.

After two months have passed, your vanilla extract should be ready for your favorite chocolate chip cookie or pound cake recipe. You might also want to put the extract in cute, tiny bottles and give them to your favorite baker friends