Making Vanilla Extract

Welcome to the VanillaPura family and we hope you love your extract-making kit! This may be your first time making vanilla extract, so we thought you might like a few tips.

Making vanilla extract is so simple! You only need a clean, glass container, vanilla beans and your favorite spirit.

Step 1 – Bean Prep

If your vanilla beans are moist, you will want to cut them down the middle to expose the seeds. If your beans are a little more brittle and can't be cut, then break them into smaller pieces. Breaking or slicing the beans will speed up the process of extraction. Make sure your beans are sliced or broken into pieces that will fit into your container, so they will be fully submerged in spirits.

Step 2 – Spirit Selection

We always recommend a high-end, clean and 5x distilled spirit. Vodka is always a favorite because it is tasteless and allows the taste of the vanilla bean to shine through unencumbered. White rum is another favorite. Rum is sugar-based and will add additional sweetness. Have fun making your selection and pick a spirit that you personally love!

Step 3 – The Long Wait

This is the most difficult part of extract making...the wait. Once your vanilla beans have been fully submerged in your choice of spirit, you simply put the lid on the bottle and then store it in a cool, dry place away from sunlight. We recommend waiting at least 3 months. The longer you wait, the sweeter the taste. A finished, pure extract is a beautiful amber color, not dark, murky or black.

Step 4 – Refill When Empty

This is one of the fun little secrets of vanilla extract making. You can use your same beans 2-3 times! So, when you run out of extract, just add more spirits and wait another three months and enjoy your homemade extract all over again!

Most importantly, have fun and enjoy using your extract! We'd love to hear what you think after using it the first time. Feel free to leave a comment on our site or just email us your story.

Thanks for choosing VanillaPura!

Jill & Paul Fulton

Founders