



## **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 – Clean Your Bottle**

Cleanliness with any kind of food preparation is important. Even though you will be using alcohol to make the extract, it's still important to wash the bottle first by hand or in the dishwasher with dish soap.



### **Step 2 – Size Up Your Beans**

Open your 1oz vanilla bean pouch and hold those beans next to your bottle. Do they look like they'll fit? If not, you can cut them in half (or thirds), tie them in a knot or simply fold them in half. The goal here is to make sure that when you add the alcohol later, the vanilla beans will be fully submerged. There is no need to wash your vanilla beans first.

### **Step 3 – Add the Spirit**

With the 1oz of vanilla beans in the jar, you are now ready to add the spirit! Remember, you need 8oz of alcohol for every 1oz of vanilla beans. If you purchased an 8oz jar, you simply need to fill the jar with the spirit, leaving just a little room on the top. Make sure those vanilla beans are all submerged!



### **Step 4 – Apply the Label**

Attach a label to the bottle that indicates the type of vanilla beans used, the type of spirit used and the date that you made the vanilla. This doesn't need to be a fancy label right now since this jar is going into a cool/dark place for the next 12 months to do its job. When you are ready to use or gift the extract, you will be able to make a new, fresh, custom label at that point.

That's it! You are now an official vanilla extract maker. Congratulations!!

If this is your first extract, you may be wondering about the taste of extracts with different vanilla beans and/or different spirits, because they all taste different. You can also make extracts with fruits, herbs, citrus, berries, nuts and so much more. Making extracts at home is a fun and economical way to preserve flavors and tastes for use in cooking all year round. Now that you're a pro, you can make even more!

Visit our extract-making guide center and extract recipe blog for dozens of recipes, tips, and tricks on how you can expand your at-home extract collection. It's the best way to ensure that all your baking always includes a big variety of maximum flavor profiles. Enjoy the journey!