

Homemade Vanilla Extract

By: Kyle Kunnecke



Vanilla extract is easy to make! Using amber glass bottles and Victorian-inspired labels, it makes a wonderful gift. This tutorial outlines the steps I used to make my batch of extract. Resources for the bottles and vanilla are outlined at www.kylewilliam.com in the tutorials section. Make the extract about a month before you intend to use or give it away and it'll be sure to be a fragrant, delicious and useful gift that will only get better with age!

Vanilla beans come from orchids that are hand pollinated. The seed pods that develop are hand picked and cured in a process that takes months.



KYLE WILLIAM DESIGNS

Homemade Vanilla Extract

By: Kyle Kunnecke

Materials & Ingredients

1 750ml (approx. 24oz) bottle vodka
(inexpensive is fine
75-80 proof recommended)

6 4oz glass bottles

12 Vanilla Beans (*Vanilla beans should be dark chocolate brown or black in color and flexible enough to be wrapped around your finger without breaking*)

Funnel

Scissors or Sharp Knife

Cutting Board

Process

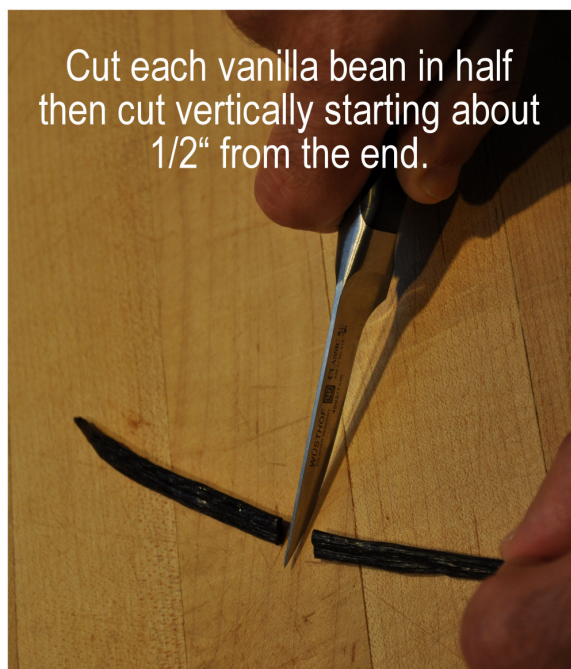
Carefully pour boiling water into bottles and let rest for 10 minutes, then pour out water, or run through dishwasher to clean bottles.

Place 2 pods (4 pieces) in each bottle. Add 4oz (1/2 cup) of vodka. Close the jar and shake it a few times.

Place the sealed bottle in a cool dark place and give it a gentle shake once or twice a week.

After a month, the extract should be ready to use. Shake bottle before each use. Small bits of the vanilla pods will be in the extract; they add additional flavor.

Top off the bottle with more vodka when it's used. Add a fresh bean every once in a while and you'll never run out of vanilla extract again!



NOTE: Vanilla extract should have no added sugar; it can change the flavor of the final recipe. The natural flavor that makes up the extract





INSTRUCTIONS:

- 1) Print this sheet of labels on sticky-back paper;
- 2) Carefully cut out each label using sharp scissors;
- 3) Apply label to center of bottle taking care to position it so that the text is horizontal;
- 4) Shake the extract 1-2x a week;
- 5) After about a month, it's ready... bake something tasty!

Learn more about Kyle's work:
www.kylewilliam.com

Questions or Comments?
kkunnecke@kylewilliam.com