

Vanilla Extract

Recipe By *Brynie Greisman*



Cooking and Prep:  25
m

Serves:  20

No Allergens

Preference: Parve

This is pure vanilla extract at its best!

Difficulty: Easy

Diet: Vegan

Source: Family Table by
Mishpacha Magazine

Ingredients (2)

Main ingredients

- 1 quart (liter) bottle vodka
- 2 vanilla beans, cut into pieces

Start Cooking

Prepare Vanilla Extract

(1.)

Place the cut vanilla beans inside a bottle of vodka.

2. Close securely, turn the bottle over and back once or twice and place in a cool dark place.
3. After approximately four to six weeks it is ready to use (it's a good idea to stick a label on the bottle with the date that you made it, so you know when it'll be ready).
4. When it's ready, transfer to small bottles.

Note:

Vanilla beans can be bought in spice shops or health food stores. See the photo for what they look like. They should be stored, wrapped well, in the freezer until use.

Because this is all natural and not artificially (caramel) colored as is the store-bought variety, it will not turn your cheesecakes or white cakes an unsightly pale brown. It is also much more concentrated.

Tip:

Add a piece of vanilla bean to your coffee for great taste, or put a piece in your soy milk. My friend blends a piece together with the almond milk that she makes.

Credits

Photography: Daniel Lailah

Styling: Michal Leibowitz