

Homemade Vanilla Extract

Ingredients:

- [Vanilla beans*](#)
- Vodka (at least 35% alcohol)* (*You can also use bourbon or rum*)
- Jar (s) with lids**

Directions:

Split your vanilla beans into halves with scissors or a knife.

Place them in your jars.

Cover with vodka and seal.

Shake well and place it in a safe place.

Shake at least 1 time a week and it should be ready to use within 2-3 months.

When empty refill with vodka and repeat.

Note:

**Your vodka ratio to beans will depend on the type of beans, the type of alcohol, how strong of a flavor you like, and how long you plan to let it sit. I recommend using 3-6 whole vanilla beans per 8 oz of vodka.*

***You can use any type of glass jar but I really love these [cute bottles](#) as they will make pretty gifts later if I choose to do so.*