

Home Sweet Home Made Vanilla Sugar

INGREDIENTS

MAKES APPROX 2 CUPS

- 2 CUPS GRANULATED SUGAR (BROWN OR WHITE)
- 2 VANILLA BEANS (PREFERABLY MADAGASCAR BEANS)

EQUIPMENT

- 1 LARGE AIR TIGHT JAR OR SEVERAL SMALL ONES
- 1 LARGE MIXING BOWL AND WHISK OR FOOD PROCESSOR
- 1 SHARP PAIRING KNIFE
- 1 SMALL SPOON (THE SMALLEST YOU CAN FIND)

INSTRUCTIONS

1. ADD THE SUGAR TO YOUR BOWL IF MIXING BY HAND. IF YOU ARE USING A FOOD PROCESSOR, ADD IT TO THE BOWL OF YOUR FOOD PROCESSOR.
2. USE YOUR KNIFE TO SLICE THE VANILLA BEANS IN HALF LENGTHWISE, THEN SCRAPE OUT THE SEEDS IN A DOWNWARD MOTION USING A SMALL SPOON OR THE OTHER SIDE OF YOUR KNIFE. CUT THE EMPTY VANILLA PODS IN 2 INCH PIECES AND RESERVE THEM.
3. ADD THE VANILLA BEAN SEEDS TO THE SUGAR, PULSE WITH YOUR FOOD PROCESSOR OR MIX WITH A WHISK UNTIL WELL INCORPORATED
4. POUR YOUR SUGAR MIX INTO THE AIR TIGHT JAR/S, ADD THE EMPTY VANILLA BEAN PODS, SUBMERGING THEM INTO YOUR SUGAR MIXTURE.
5. LET THE SUGAR INFUSE FOR UP TO 2 WEEKS FOR AMAZING FLAVOR.
VANILLA SUGAR WILL KEEP INDEFINITELY IF STORED IN AN AIR TIGHT JAR IN A COOL AND DRY PLACE. ENJOY!