

## Quick Homemade Hazelnut Extract

### Description

***Please note: This recipe contains Alcohol***

*Easy to make and tastes great.*

**Prep/total time:** Fifteen minutes

**Servings:** One bottle

### Ingredients

- 1 cup of hazelnuts, whole (4.8 oz) medium vanilla beans
- 1 cup of high-quality vodka (8.1 Fl oz)
- 1/4 cup of water

### Instructions

1. First, preheat the oven to about 350 degrees F, then toast the hazelnuts for about ten minutes. Then slice the vanilla beans lengthwise and remove the seeds. Transfer the hazelnuts into a jar and add in the vanilla seeds. Add in the vanilla beans and vodka into the jar.
2. Set aside to infuse for about two-four weeks. Then drain the hazelnuts and vanilla beans. Set aside the resulting extract. Then pour the hazelnuts into the blender and process until chopped.
3. Pour the crushed hazelnuts into a pot and add in some water. Place the pot overheat until it boils, about one minute. Remove from the heat and press through a sieve to remove any extra liquid. Combine with remaining extract.
4. Sieve the extract using a sieve and discard the hazelnuts. Transfer the extract into a jar and store. It can last in the refrigerator for about six months.

