

Homemade Vanilla Bean Paste Recipe

Yields:

6-8 ounces

Ingredients:

- 20 small vanilla beans
- ½ cup food-grade glycerin
- 1 teaspoon vanilla extract

Instructions:

- 1. Cut the vanilla beans into small pieces.
- 2. Add beans, glycerin, and vanilla extract to a food processor.
- 3. Blend on high until a smooth, paste-like consistency forms.
- 4. Adjust texture with more glycerin if too thick.

Notes:

- You can use vanilla beans that have been used in vanilla extract or fresh ones.
- Store in an airtight container in the refrigerator.
- Lasts approximately 6 months.

Uses:

- Baking (cookies, cakes, custards)
- Coffee or lattes
- Homemade gifts

Disclaimer:

This recipe is for informational purposes only. Always ensure your ingredients are food-safe and properly stored.