**DIY Homemade Chocolate Extract**

©Joy In Our Journey.com

* 1-1/2 cups vodka *(if needing gluten-free, please use potato mash vodka)*
* 3/4 cup cocoa powder *(higher quality; the darker, the better)*
* 2-4 cup glass jar with tight-sealing lid
* patience!

|  |  |
| --- | --- |
|  |  |

    *Be aware that this isn't an overnight project.  While it's quick and easy to put together, it will need to sit in a dark cupboard for 6-12 weeks...and possibly*

*even longer, depending on how strong you'd like it.*  Some folks let it sit for as

long as 10 months!

    Pour 1-1/2 cups vodka into a 2-cup glass mason jar.  Gently stir in 3/4th cup cocoa powder.

    Place tight-fitting lid onto jar.  Store jar in dark cupboard, shaking gently every 3-4 days.

    Allow to sit for 6-8 weeks, or up to 10 months, before using chocolate extract.

    Chocolate extract doesn't need to be refrigerated, and can be stored indefinitely for your baking and cooking uses.  En**JOY**!



 ©2014 Julieanne Miller ~ Joy In Our Journey.com