



CHOCOLATE EXTRACT



INGREDIENTS

6 oz. Organic Cane Alcohol

1/2 Cup Organic Cacao Nibs

I also used a Craft Grade Coconut as well, which is delicious!

16 oz. Mason Jar

6 oz. Distilled Water

Strainer or Mesh

PREPARATION

1 Start by diluting your 190-proof Organic Alcohol with the distilled water to make an approximately 95-proof (47.5%) alcohol solution in your mason jar (this is higher-proof than other recipes, but I found it works just as well- and the dilution ratio is much easier to eyeball!)

2 Pour Cacao Nibs in a mason jar (I gently crushed my nibs in a mortar and pestle to open them up a bit more as I had seen in a previous recipe)

3 Close-up and shake well

4 Store in a cool and dark place for 6-8 weeks, shaking every now and then. Once you taste test and are happy with the strength, filter out nibs using stainless mesh strainer

5 You can put your finished extract in freezer over night to remove any fats from the nibs (although I didn't have anything to separate out the next morning, which as another recipe had suggested, could be the type of nibs I used!)

6 Voila! Your Chocolate Extract is ready for your next chocolatey recipe!