

# HOMEMADE VANILLA SUGAR

## The Recipe

<https://www.cuisinedaubery.com/recipe/vanilla-sugar/>

Homemade Vanilla Sugar

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Sweet Base,

## Ingredients

### For 620 g (1 lbs 6 oz )

2 oz Vanilla Beans (60 grams) Cut, seeds scraped out

2 2/3 Cups Sugar (600 grams)

### For 1 kg (2 1/4 lbs )

1/4 lbs Vanilla Beans (96.7 grams) Cut, seeds scraped out

4 1/3 Cups Sugar (967.7 grams)

### For 300 g ( 11 oz )

1 oz Vanilla Beans (29 grams) Cut, seeds scraped out

1 1/3 Cup Sugar (290.3 grams)

## Steps

Here's the recipe video:

### Dehydration

1. After you scraped the Vanilla Beans ( 2 oz or 60 g) to take the seeds for your vanilla based desserts, place them into a container with the Sugar (2 2/3 Cups or 600 g)

### Storing

2. Leave the container at room temperature for a few weeks, enough time for the vanilla pods to dehydrate

### Grinding

3. After a few weeks, place the Vanilla Beans ( 2 oz or 60 g) and the Sugar (2 2/3 Cups or 600 g) in a Food Processor (with chopping blades) (sometimes called 'robot coupe')

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powerful blades

5. Grind for a few minutes

### **After grinding**

6. Here's your vanilla sugar

### **Straining**

7. I advise you to strain the powder, to discard the big chunks of dried vanilla pods that sometimes cannot be ground by the food processor

8. You may discard those large chunks