

Homemade Almond Extract Cheat Sheet

Imperial Measurements		Metric Measurements	
Alcohol	General Rule	Alcohol	General Rule
4 oz (1/2 Cup)	1/2 C Almonds	750 ml	3 C Almonds
8 oz (1 Cup)	1 C Almonds	1750 ml (1.75 Liters)	7 C Almonds
16 oz (1 Pint)	2 C Almonds	Instructions: 1. Pulse raw, unsalted almonds into small bits in a food processor 2. Place chopped almonds into a large jar with a lid. 3. Add vodka (or other alcohol) covering the almonds. 4. Every few days shake your bottle to gently mix the liquid inside. 5. After 5-6 weeks you have an extract. Strain the extract with a cheesecloth into another jar before funneling into individual bottles for gift giving.	
32 oz (1 Quart)	4 C Almonds		
64 oz (1/2 Gallon)	8 C Almonds		
128 oz (1 Gallon)	16 C Almonds		

Homemade Hazelnut Extract Cheat Sheet

Imperial Measurements		Metric Measurements	
Alcohol	General Rule	Alcohol	General Rule
1 oz	1/8 C Whole Hazelnuts	750 ml	3 C Whole Hazelnuts
3 oz	3/8 C Whole Hazelnuts	1750 ml (1.75 Liters)	7 C Whole Hazelnuts
8 oz (1 Cup)	1 C Whole Hazelnuts	Instructions: 1. Preheat oven to 350* F. Spread hazelnuts on a baking sheet and rost for 8 - 10 minutes (until fragrant). Let the hazelnuts cool slightly, then rub them in a clean kitchen towel to remove most of the skins. 2. Lightly chop the hazelnuts using a food processor, or knife. Transfer the hazelnuts to a jar with a tight-fitting lid. Add the vodka (or other 80 Proof alcohol of your choice) and seal the jar. Place in a cool, dark location for at least a week, swirling or shaking daily to mix. 3. Strain the hazelnut extract to remove the chopped hazelnuts. Discard the nuts. Seal the extract and store it in a cool, dark location.	
16 oz (1 Pint)	2 C Whole Hazelnuts		
32 oz (1 Quart)	4 C Whole Hazelnuts		
64 oz (1/2 Gallon)	8 C Whole Hazelnuts		
128 oz (1 Gal)	16 C Whole Hazelnuts		