

Homemade Coffee Extract Cheat Sheet

Imperial Measurements		Metric Measurements	
Alcohol	General Rule	Alcohol	General Rule
1 oz	.03125 C beans 1/32 Cup 1 Tablespoon	375 ml	.5 C beans 1/2 Cup
4 oz (1/2 Cup)	.125 C beans 1/8 Cup	750 ml	1 C beans
8 oz (1 Cup)	.25 C beans 1/4 Cup	1750 ml (1.75 Liters)	20 oz beans
16 oz (1 Pint)	.5 C beans 1/2 Cup	Instructions: 1. Lightly crush or crack the coffee beans using a rolling pin or mortar and pestle. Transfer the beans 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 one - two weeks, swirling or shaking daily to mix. 2. Strain the coffee extract to remove the crushed coffee beans. Discard the beans. Seal the extract and store it in a cool, dark location.	
32 oz (1 Quart)	1 C beans		
64 oz (1/2 Gallon)	2 C beans		
128 oz (1 Gal)	4 C beans		

Notes:

- 1 t Coffee Extract = about 1 t espresso powder
- Substitute Coffee Extract for Vanilla Extract in baked goods. It's great added to most chocolate recipes and enhances the chocolate flavor.

Homemade Cinnamon Extract Cheat Sheet

Imperial Measurements		Metric Measurements	
Alcohol	General Rule	Alcohol	General Rule
2 oz (60 ml)	1 small Cinnamon Stick or 1/2 † ground Cinnamon	375 ml (1.5 Cups)	8 - 12 Cinnamon Sticks
3 oz (90 ml)	1 medium Cinnamon Stick or 3/4 † ground Cinnamon	750 ml (3 Cups)	14 - 20 Cinnamon Sticks
16 oz (1 Pint)	8 Cinnamon Sticks	1750 ml (1.75 Liters) (7 Cups)	37 - 44 Cinnamon Sticks
32 oz (1 Quart)	16 Cinnamon Sticks	Combine the vodka and cinnamon sticks in a large, sterilized jar. Seal tightly and store in a cool, dark place. Shake gently every few days. Infuse for 4-6 weeks, then strain out the cinnamon sticks.	
64 oz (1/2 Gallon)	32 Cinnamon Sticks	Storage: Store the cinnamon extract in a cool, dark place. It will keep for several years due to the high alcohol content.	
128 oz (1 Gallon)	64 Cinnamon Sticks	Usage: Use the cinnamon extract in baking, beverages, and other recipes where you want a concentrated cinnamon flavor.	

Homemade Chocolate Extract Cheat Sheet

Use this homemade chocolate extract to add a rich chocolate flavor to

Imperial Measurements

Metric Measurements

Alcohol	General Rule	Alcohol	General Rule
2 oz (60 ml)	2 T Cacao Nibs or finely chopped, high-quality, dark chocolate.	375 ml (1.5 Cups)	1/2 C Cacao Nibs or finely chopped, high-quality, dark chocolate.
3 oz (90 ml)	3 T Cacao Nibs or finely chopped, high-quality, dark chocolate.	750 ml (3 Cups)	1 C Cacao Nibs or finely chopped, high-quality, dark chocolate.
16 oz (1 Pint)	1 C Cacao Nibs or finely chopped, high-quality, dark chocolate.	1750 ml (1.75 Liters) (7 Cups)	3 1/2 C Cacao Nibs or finely chopped, high-quality, dark chocolate.
32 oz (1 Quart)	2 C Cacao Nibs or finely chopped, high-quality, dark chocolate.	<p>If using cacao nibs, you can use them as is. If using dark chocolate, finely chop it to increase the surface area for a better infusion. Let the mixture infuse for 3 - 6 months. The longer it infuses, the stronger the chocolate flavor will be.</p> <p>After the infusion period, strain the mixture through a fine mesh sieve, cheesecloth, or coffee filter to remove the cacao nibs or chocolate pieces. Repeat the process once or twice more. Shake daily.</p>	
64 oz (1/2 Gallon)	4 C Cacao Nibs or finely chopped, high-quality, dark chocolate.		
128 oz (1 Gallon)	8 C Cacao Nibs or finely chopped, high-quality, dark chocolate.	<p>Storage: Store the chocolate extract in a cool, dark place.</p> <p>Optional: For a smoother extract, freeze the strained extract overnight and remove any solidified fat that rises to the top before bottling.</p>	