



## Brandy Vanilla for Baking

 Vegetarian  Vegan  Gluten Free  Dairy Free  Low Fod Map

READY IN



5 min.

SERVINGS



4

CALORIES



142 kcal

BEVERAGE

DRINK

### Ingredients

- 1 cup brandy
- 1 vanilla pod split

### Equipment

- knife

### Directions

- Scrape the seeds from the vanilla bean with a sharp knife.

- Place the seeds and bean in a clean glass jar with a tight fitting lid.
- Pour the brandy over the vanilla bean, close the lid, and let sit for 2 weeks.
- After 2 weeks, remove the bean.

## Nutrition Facts



## Properties

Glycemic Index:3.75, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:0.094782608520725%

## Nutrients (% of daily need)

Calories: 141.54kcal (7.08%), Fat: 0.19g (0.29%), Saturated Fat: 0g (0%), Carbohydrates: 0.31g (0.1%), Net Carbohydrates: 0.31g (0.11%), Sugar: 0g (0%), Cholesterol: 0mg (0%), Sodium: 0.6mg (0.03%), Alcohol: 20.04g (100%), Alcohol %: 41.47% (100%), Protein: 0g (0%)