



Ingredients

- 4.5 tablespoons coffee instant
- 2 cups sugar
 - 2 vanilla pod
- 4 cups vodka
- 4 cups water

Equipment

sauce pan

Directions

Combine the water, sugar, and instant coffee in a large saucepan and bring to a high simmer, but not a boil. Cover and cook for 1 hour, taking care that it continues to simmer without coming to a boil.

Let the mixture cool and add the vodka, stirring to combine.

Transfer to a bottle or jar, add the vanilla beans, screw on the lid, and keep in a cool, dark place for at least 2 weeks before serving (though it will taste even better as time passes).

Nutrition Facts

PROTEIN 0.64% 📕 FAT 1.52% 📒 CARBS 97.84%

Properties

Glycemic Index:10.64, Glycemic Load:34.91, Inflammation Score:-4, Nutrition Score:0.86347825995282%

Nutrients (% of daily need)

Calories: 482.57kcal (24.13%), Fat: 0.36g (0.56%), Saturated Fat: 0.01g (0.03%), Carbohydrates: 52.23g (17.41%), Net Carbohydrates: 52.23g (18.99%), Sugar: 49.9g (55.44%), Cholesterol: Omg (0%), Sodium: 8.66mg (0.38%), Alcohol: 40.08g (100%), Alcohol %: 17.38% (100%), Caffeine: 88.31mg (29.44%), Protein: 0.34g (0.69%), Vitamin B3: 0.79mg (3.97%), Potassium: 101.76mg (2.91%), Magnesium: 10.38mg (2.59%), Manganese: 0.05mg (2.51%), Copper: 0.04mg (1.92%), Phosphorus: 14.52mg (1.45%), Vitamin B2: 0.02mg (1.18%)