

# TOASTED COCONUT EXTRACT



## INGREDIENTS

- **8-ounce Mason Jar**
- **Approx. 6-8 oz 190-proof Craft Grade Coconut Spirits**
  - \*any 190-proof organic Organic Alcohol Company (OAC) Spirit will work but recommend Coconut for more flavor
- **1 1/2 cups fresh coconut shavings or chips**
- **Metal strainer or cheesecloth**

## PREPARATION

- 1 Carefully toast your coconut chips until lightly golden, let cool
  - 2 Place in Mason Jar
  - 3 Pour in Organic Coconut Spirits, making sure the coconut chips are fully covered
  - 4 Cap tightly and place in a cool, dark place
  - 5 Let sit for at least 2 weeks, shaking every few days
  - 6 Strain out the coconut (the mixture becomes cloudy with the coconut fats!)
  - 7 Bottle in darkly colored glass bottles and label
- Use in baking or add a few drops to a rum cocktail! Enjoy! Due to the fats in the extract, use within 6 months and keep cool or refrigerated.**

