Homemade Kahlua

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Ingredients

6 cups granulated sugar 4 cups water 1/4 cup instant coffee granules 1 cup water 750 ml bottle of vodka 1/2 cup vanilla extract

Directions

Dissolve sugar in 4 cups water in a pan over medium heat; boil for 10 minutes; set aside.

Dissolve coffee granules in 1 cup water in a pan over medium heat; boil for 8 minutes.

Combine sugar mixture and coffee mixture; cool to room temperature.

Stir vodka and vanilla into cooled coffee mixture.

Store in sealed, decorative bottles.