Vanilla

Vanillezucker (Vanilla Sugar)

A pretty jar of vanilla sugar makes a perfect Christmas gift for family or friends. Known as vanillezucker in Germany, it's a common baking ingredient in many German baking recipes, including the traditional German Christmas biscuit 'vanillekipferl.'

Makes 1 jar

INGREDIENTS

1 vanilla pod

500g golden caster sugar

Festive ribbon

METHOD

1. Pour caster sugar into your container of choice, such as a Kilner jar or a Mason jar.
2. Cut the vanilla pod in half lengthways and push the two halves into the sugar.
3. Replace the lid. Set the jar aside for 2-3 weeks to allow the vanilla flavour to diffuse into the sugar, shaking the jar every couple of days for an even distribution.
4. Tie the ribbon in a pretty bow around the neck of the jar ready to give to a friend or loved one for Christmas.

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