

HOMEMADE KAHLÚA

Makes about 2½ cups (600ml).

By Dennis W. Viau; modified from several recipes.

Making Kahlúa is easy. In this recipe I tried to stay true to the original, using rum rather than vodka or brandy and corn syrup for a smoother texture.

Note: Multiply the following proportions to make larger amounts.

Ingredients:

½ cup (120ml) water

¾ cup (150g) granulated sugar (can be increased to 1 cup (200g))

1 tablespoon instant coffee

½ cup (120ml) light corn syrup

1 teaspoon vanilla extract

1 cup rum

Directions:

Combine the water and sugar in a saucepan and heat to dissolve the sugar, stirring often, heating to near a boil. Remove from the heat and add the coffee; stir to dissolve. Add the corn syrup and vanilla, stirring to blend. Add the rum and blend thoroughly. Allow the mixture to cool, then bottle.

The step-by-step photos were removed. See the video for the preparation.

