Raisin’ the Nuts

Whisky with raisins, nuts, cacao and coffee richness

Raisin’ the Nuts isn’t your polite after-dinner sip — it’s the rebel cousin at the family table. Sweet red raisins meet roasted hazelnuts, then dive into whiskey, honey, and just the right kick of cacao and coffee. A star of anise, a twist of lemon, and a whisper of vanilla and cinnamon round out the chaos into smooth harmony. The result? A rich, nutty, slightly cheeky liqueur that refuses to behave — but keeps you coming back for another sip. This one doesn’t just warm the throat, it sparks a grin.

Ingredients



- Whiskey – 950ml
- Raisins (Red) - 150g
- Huzelnuts – 100g
- Lemon – 1 (Juice)
- Cacao – 1 Table spoon
- Coffee Beans (Grinded) – 1 Table spoon
- White Sugar – 100 g
- Cane Sugar – 100 g
- Honey – 50 g
- Star anise – 1 star
- Vanilla - ½ stick
- Cinnamon – ½ stick

Preparation

1. Lightly roast hazelnuts in a dry pan until aromatic, then cool and crush.
2. Rinse raisins, pat dry, and place them with hazelnuts in a clean 1.5 L jar.
3. Add cacao, coffee, cinnamon, star anise, and vanilla.
4. Pour in lemon juice, followed by white and cane sugar, then honey.
5. Add whiskey slowly to cover all ingredients completely.
6. Seal the jar tightly and shake well to dissolve sugars.
7. Store in a cool, dark place for 4–5 weeks, shaking gently every few days.
8. After infusion, strain through fine cloth, pressing lightly to extract flavor.
9. Bottle, label, and rest 5 days before tasting — smooth, nutty perfection.

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