Sip the Cookie

Sip a Cookie Liqueur – Golden Almond Biscuit Spirit with Vanilla

Sip a Cookie is a liquid translation of a freshly baked almond biscuit — warm, golden, and just sweet enough to linger. Toasted almonds bring depth, while vanilla softens the edges into something smooth and inviting. A touch of cocoa and cinnamon adds quiet complexity, like the aroma of a kitchen at dusk. Balanced with cane and coconut sugar, it carries both clarity and warmth. This is not just a dessert liqueur — it’s that first slow bite of something comforting, captured in a glass and meant to be savored.

Ingredients



- Vodka – 700 ml
- Dark Rum – 300 ml
- Almonds (Toasted)– 80 g
- Cane sugar – 80 g
- Coconut sugar – 60 g
- Vanilla – 1 pod
- Cocao Nibs – 4 g
- Cinnamon – 1 small piece (4 cm)
- Orange zest – 1 thin strip
- Salt – tiny pinch

Preparation

1. Toast almonds in the oven until golden, aromatic, and lightly nutty, then cool completely.
2. Add almonds to a clean jar along with vanilla, cocoa nibs, cinnamon, orange zest, and a tiny pinch of salt.
3. Pour in vodka and light rum, ensuring all ingredients are fully submerged.
4. Seal tightly and store in a dark, room-temperature place for 10 days.
5. Shake gently once per day to encourage even extraction.
6. Taste from day 5 onward to monitor flavour development and balance.
7. Strain through a fine mesh sieve, then filter through paper for clarity if desired.
8. Dissolve cane and coconut sugar in warm water to form a smooth syrup, then cool fully.
9. Combine syrup with the infused spirit, bottle, and rest for 4 weeks before serving.

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