

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)- 100 g
- Cane sugar - 150 g
- Coconut sugar - 60 g
- Vanilla - 1 pod
- Cocoa Nibs - 3 g
- Cinnamon - 1 small piece (3 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 7-10 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 5-7 days before serving.