

Vanilla Cream Soda

1 Gallon in Ounces

1	Gallon	Water
2	cups	boiling water
1	Ounces	Cream Soda Extract
1	Bean	Vanilla bean or 1 tablespoons extract
2	Cups	sugar
1/4	Teasppon	yeast
top off	Ounces	enough water for 1 gallon volume

Directions

- 1) Boil 1/2 water, cool to room temperature.
- 2) Scrape vanilla bean and add to water with extract and sugar and dissolve completely.
- 2) Add yeast and dissolve completely. Let it sit for 10 minutes
- 3) Add cold water - when water is luke warm add yeast and concentrate and dissolve.
- 4) Bottle, place in a cool place 3 or 4 days then refrigerate 1 week.

Do not use artificial sweeteners for this recipe!

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