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Certification

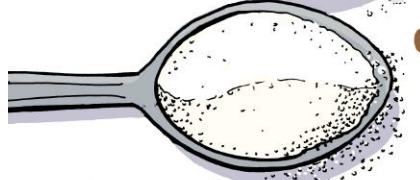
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KINDS OF SUGAR



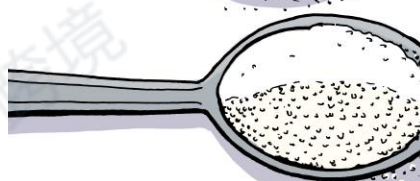
CONFECTIONERS (POWDERED) SUGAR

THE FINEST WHITE SUGAR THAT YOU CAN GET. IT IS ABOUT 3 PERCENT CORNSTARCH TO HELP KEEP IT FROM CLUMPING. IT'S USED FOR MAKING ICING OR GLAZING BAKED GOODS.



GRANULATED SUGAR

THE WHITE TABLE SUGAR THAT EVERYONE IS ACCUSTOMED TO. IT'S THE ONE MOST COMMONLY USED IN RECIPES.



COARSE SUGAR

WHITE SUGAR THAT HAS A MUCH LARGER CRYSTAL SIZE. IT'S OFTEN USED FOR DECORATING.



TURBINADO SUGAR

THIS IS RAW CANE SUGAR WITH THE SURFACE MOLASSES REMOVED. IT HAS A COARSE TEXTURE AND A BLONDE COLOR.



BROWN SUGAR

THE BROWN SUGAR THAT WE PURCHASE IN THE STORE IS OFTEN GRANULATED WHITE SUGAR WITH MOLASSES MIXED BACK IN. THIS CAN BE DONE AT HOME IN YOUR FOOD PROCESSOR BY ADDING ONE TABLESPOON OF MOLASSES PER CUP.



MUSCOVADO SUGAR

IS A VERY DARK NATURAL BROWN SUGAR, THAT HAS A HIGHER CONCENTRATION OF MOLASSES LEFT IN. IT HAS A STICKIER TEXTURE THAN MOST SUGARS. IT'S USED IN STRONGLY FLAVORED SWEETS SUCH AS GINGERBREAD.



HONEY & MAPLE SYRUP

YOU CAN REPLACE GRANULATED SUGAR WITH MAPLE SYRUP OR HONEY IN MOST RECIPES. USE $\frac{3}{4}$ CUP MAPLE SYRUP OR HONEY FOR EVERY 1 CUP GRANULATED SUGAR. WHEN BAKING WITH MAPLE SYRUP OR HONEY, REDUCE THE LIQUID IN THE RECIPE BY 3 TABLESPOONS FOR EVERY CUP USED AND REDUCE THE OVEN TEMPERATURE BY 25° F TO AVOID BURNING. MAPLE SYRUP AND HONEY CAN BE USED INTERCHANGEABLY.

