



HOW TO MAKE YOUR OWN POWDERED SUGAR

Did you ever feel the urge to bake something amazing just to find out that you don't have any powder-sugar? We can help!

TIPS AND TRICKS

Make Your Own Sugar

Powdered sugar is just white sugar that has been finely ground into a powder. When it's made commercially, it has starch added to prevent caking, but it also plays a role in recipes: Think about royal icing or a basic glaze. They start out fluid and soft, but set up shiny and firm (thanks, starch!). To make your own powdered sugar at home, that's all you've got to do—grind up some granulated sugar and add a small amount of starch.

How To Make Your Own!

Ingredients:

2 cups (16oz/450g) white sugar
2 tablespoon corn-flour (cornstarch)

Method:

- First, you need a small powerful blender, a spice grinder, nutri bullet, vitamix or food processor. I had the best success in a blender. You might have to try a few different appliances to see what works best.
- Add in the granulated sugar and corn flour (cornstarch). The cornstarch is important as it keeps the sugar dry.
- Blend it all together until fine, around 4-5 minutes. Stop, and stir with a spatula to make sure to mix it around so that it is all getting blended.
- After the 5 minutes, run it through your fingers and if it feels gritty then keep blending. You might still feel a little texture at the end but that's ok. If you can't seem to get it really fine you might need to try a smaller, stronger blender.
- Store your Homemade Powdered sugar in an airtight container and it will keep indefinitely.

Enjoy your home-made powder sugar also known as confectioner's sugar or icing sugar.