How to Make Brown Sugar

This free How To tip sheet was produced by the Cheapskates Club – www.cheapskates.com.au

Brown sugar a common ingredient in baking and cooking and is one of the easiest things to MOO. You can't beat homemade brown sugar for freshness and economy. At around a third the price of the bought product cost alone would be a good reason to make it.

You will need:

1kg white sugar

2 tbsp molasses (in the baking and health food aisles of supermarkets)

Step 1

Put the sugar into a large bowl and pour the molasses over the top.

Step 2

Using a fork stir the molasses through the sugar until it is all combined and resembles commercial brown sugar. This can take a while so be patient.

Notes:

- If you like dark brown sugar, or your recipe calls for it, adds another tablespoon of molasses.
- Store the brown sugar in an airtight container in the fridge to stop it going lumpy.
- Use as in your cooking any time brown sugar is required.

The Cheapskates Club Showing you how to save money, time and energy and still have fun! www.cheapskates.com.au