



Let's Get Started

MAKE POWDERED SUGAR AT HOME

LEARN HOW TO MAKE POWDERED SUGAR AT HOME! ALSO KNOWN AS CONFECTIONER'S SUGAR, IT'S THE SECRET TO MAKING GOOEY BROWNIES, LUSCIOUS FROSTING, AND MORE.





HAVE YOU EVER STARED INTO YOUR PANTRY, DREADING USING THE ANCIENT BAG OF POWDERED SUGAR THAT'S BEEN SITTING THERE FOR YEARS?

Powdered sugar isn't something everyone uses often, but those times you need it – for perfect gooey brownies or luscious cream cheese frosting – a trip to the grocery store feels unnecessary.

Well, those days are over! Making powdered sugar at home is a game changer. No more hauling out a giant bag (yes, powdered sugar and confectioner's sugar are the same!) whenever a recipe calls for it. Now, you can make exactly the amount you need, and with only 2 ingredients and 1 minute of your time!

LET'S DO IT!



THE SECRET'S OUT: ONLY 2 INGREDIENTS!

To make powdered sugar at home, you'll need just two ingredients: granulated sugar and cornstarch. Use 1 tablespoon of cornstarch for every cup of sugar. This recipe uses 2 cups of sugar, but feel free to adjust the amount depending on your blender size and how much powdered sugar you need. Just remember, the final amount will roughly double what you start with.



Here's what to do: Add the granulated sugar and cornstarch to a powerful blender or food processor. Blend for 30 seconds, until the sugar is white and fluffy.

That's it! Use your homemade powdered sugar right away, or store it in an airtight container at room temperature for later use. If it clumps up, simply sift it before using.

enjoy the process



NOW GET BAKING!

So you've unlocked the secret of homemade powdered sugar, but what do you do with it?

Confectioner's sugar is what makes icings and frostings thick and sweet. Look for it in countless recipes, from vegan frostings to glazes and icings for these delectable baked goods:

- Cinnamon Rolls
- Best Carrot Cake
- Chocolate Zucchini Cake
- Vegan Sugar Cookies
- Easy Sugar Cookies
- Vegan Raspberry Scones



Powdered sugar is also a valuable ingredient in some baked goods themselves. It enhances the chewy, fudgy texture of homemade brownies, both regular and vegan!

And of course, a dusting of confectioner's sugar adds a touch of sweetness and elegance to any stack of pancakes or French toast. Try it on these delicious recipes:

- Classic French Toast
- French Toast Bake
- Banana Pancakes
- Pumpkin Pancakes
- Gluten-Free Pancakes
- Almond Flour Pancakes

The possibilities are endless!





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