

MAKE YOUR OWN ICING SUGAR – 1 CUP



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To make one cup of icing sugar you'll need:

1 cup of granulated white sugar

1 tablespoon of cornstarch

A blender

Place the sugar in the blender, then pulse until the sugar turns to very fine powder. Don't just put the blender on high and leave it for a minute as the heat generated by the blender blades can burn the sugar. Pulsing for a few seconds, then checking the sugar, then pulsing again will prevent the sugar from becoming overheated.

Once your sugar has achieved the right consistency, place a tablespoon of cornstarch (your homemade binding agent) into the blender and pulse for a couple of seconds to mix thoroughly. Don't be tempted to throw the cornstarch in with the sugar right at the start as it will hinder the sugar powdering process and will also contribute to the generation of unwanted heat.