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## HOMEMADE BROWN SUGAR

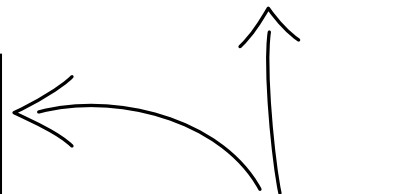
4 cups white granulated sugar  
1/2 cup unsulphured molasses

Combine both ingredients in a mixing bowl and stir with a wooden spoon or use a KitchenAid to combine until a uniform brown sugar is formed. The sugar will have a gold color and strong molasses smell, like Cracker Jacks popcorn, for the first 24 hours. After 24 hours it will mellow in fragrance and darken in color to a normal brown sugar. It can be used for baking immediately after mixing but will look more like store bought brown sugar over the next couple days.

**To Make Dark Brown Sugar:** Use 3 cups of white granulated sugar to 1/2 cup of molasses.

**To Make 1 Cup of Brown Sugar:** Use 1 cup of white granulated sugar and 2 Tbsp (1/8 cup) of molasses.

One 12 ounce jar of molasses contains 1 1/2 cups of molasses and will make three batches of brown sugar or 12 total cups.



Cut **inside** this solid border guide with scissors or a paper trimmer to fit any album that accepts 4x6 recipe cards.

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