

Make Colored Decorator Sugar

After many emails and requests on how to do this I am going to do a quick post. I have used coloured sugars on many cookies and cupcakes and it's really simple to make your own. I've even made it with a pearlized sheen. It all depends on the food colouring you choose. The main thing to keep in mind is that you must use a POWDERED form of food colouring. Any liquids or gels will just melt the sugar and you'll have a colourful but sticky mess.

I try to buy a coarsely ground sugar for my decorating sugars just so it gives a little more impact, or you can always use regular white sugar if that's all you can buy or have on hand.



To be on the safe side you should probably start off with just a little of the food coloring and see what shade you get after you shake it (with the lid on tightly of course!). You can then adjust it and make it darker by adding a little more coloring until you get the desired shade you are after.

Store your sugars in a dry space so they don't clump up from moisture.