HOMEMADE SNOW SUGAR (NON MELTING POWDER)

The Recipe

https://cuisinedaubery.com/recipe/snow-sugar/

Snow sugar is a melt proof sugar that is particularly effective for use on moist baked goods

Chef: Christophe Michalak
Skill: Easy Level
Cuisine: French Cuisine
Courses: Base, Sweet Base

Ingredients

For 100 g (1/4 lbs)
3/4 Cup Icing Sugar (90 grams)
1 Tablespoon Potato Starch (10 grams) Or Cornstarch

For 25 g (1 oz)
3 Tablespoons Icing Sugar (22.5 grams)
1 teaspoon Potato Starch (2.5 grams) Or Cornstarch

For 50 g (2 oz)
1/3 Cup Icing Sugar (45 grams)
1 teaspoon Potato Starch (5 grams) Or Cornstarch

For 150 g (5 oz)
1 1/4 Cup Icing Sugar (135 grams)
2 Tablespoons Potato Starch (15 grams) Or Cornstarch

Steps

Here's the recipe video:
1. Add in a mixing bowl: the Potato Starch (1 Tablespoon or 10 g), the Icing Sugar (3/4 Cup or 90 g)
2. Mix all ingredients with a wire whip
3. You may also mix finely the powders with a Cup Food Chopper
4. To use for a dessert, simply sift the sugar
5. If your dessert is not too moist, the Snow Sugar will not melt
6. However, if your dessert is too moist, the snow sugar will melt (just remember that snow sugar is

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no miracle when sprinkled over water for instance !)