

HOMEMADE SNOW SUGAR (NON MELTING POWDER)

The Recipe

<https://www.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)

1/2 Cup Icing Sugar (90 grams)

1 Tablespoon Potato Starch (10 grams) Or Cornstarch

*Optionally (not in the original recipe)

3 Tablespoons Shredded Coconut (15 grams)

For 25 g (1 oz)

2 Tablespoons Icing Sugar (22.5 grams)

1 teaspoon Potato Starch (2.5 grams) Or Cornstarch

*Optionally (not in the original recipe)

1 teaspoon Shredded Coconut (3.7 grams)

For 50 g (2 oz)

4 Tablespoons Icing Sugar (45 grams)

1 teaspoon Potato Starch (5 grams) Or Cornstarch

*Optionally (not in the original recipe)

1 Tablespoon Shredded Coconut (7.5 grams)

For 150 g (5 oz)

2/3 Cup Icing Sugar (135 grams)

2 Tablespoons Potato Starch (15 grams) Or Cornstarch

*Optionally (not in the original recipe)

4 Tablespoons Shredded Coconut (22.5 grams)

Steps

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Here's the recipe video:

1. Add in a mixing bowl: the Potato Starch (1 Tablespoon or 10 g), the Icing Sugar (1/2 Cup or 90 g)
2. I also add Shredded Coconut (3 Tablespoons or 15 g), which Michalak didn't mention, but it's a good addition (although not required)
3. Mix all ingredients with a wire whip
4. You may also mix finely the powders with a Cup Food Chopper
5. To use for a dessert, simply sift the sugar
6. If your dessert is not too moist, the Snow Sugar will not melt
7. However, if your dessert is too moist, the snow sugar will melt (just remember that snow sugar is no miracle when sprinkled over water for instance !)