Tiny treats
Home Industries & Informal Markets

Summer 2009

With compliments from Huletts
“Although small, they form the back-bone of many confectionery businesses. They are made of ‘sugar and spice, and all things nice...”
Dear Home Industry Member

This booklet will hopefully give you new ideas for scrumptious mini-treats. Although small, they form the back-bone of many confectionery businesses. They are made of ‘sugar and spice, and all things nice…’ and not only boys like them…. In fact, no home industry, morning market, church bazaar, school fête, children’s party or lunch box, no elaborate afternoon tea is worth its salt without the ubiquitous biscuit, the delicious tartlet, the fanciful cupcake, the delightful macaroon, the melt-in-the-mouth shortbread and decorative mini-cake that we have all come to enjoy so much.

Thank you, once again, for the wonderful contribution you are making towards maintaining a food culture which we all love and cherish. Because you pay so much attention to quality, decoration and presentation, attractive containers with crunchy macaroons, pecan biscuits or ginger treats and beautifully decorated jewel-like mini-cakes or cupcakes are often bought as presents. With these beautifully executed little works of art you allow your customers to express their love, to show appreciation for a favour done or just to spoil a friend or child.

They conjure up the rich South African heritage that we are known for world-wide: spices like cinnamon and ginger remind us of the tropics, shortbread of Scotland, brownies and pecan biscuits of America, espresso biscuits of Africa and Italy, cheesecake of Austria and Germany, jam tartlets of England… and – all of them: of my grandmother’s well-stocked pantry!

En onthou u nog watter wonderlike happies by elke tee opgedis is en wat van daardie kosbare handgeskrewe resepte-boeke met die name van die baasbaksters langs elke beproefde familie-resep vir net die beste, geurigste, brossie gemmerkoekies, sandtertjies, konfyttertjies of kolwyntjies? Selfs die vergeelde bladsye het later gegeur van vanielje en gemmer, naeltjies en neutmuskasaat…

Hierdie boekie sal u weer help om die heel beste van Suid-Afrikaanse gebak op u rakke en tafels en in die huise van u kliënte te kry.

Die wenner van ons Kenwood Titanium Major is Mary Hansen van Mary’s Home Industry, maar elkeen van u wat elke dag so hard werk om u kliënte van net die beste te voorsien, word geag en is die volgende moontlike wenner van ’n wonderlike prys.

U lewer ’n wonderlike diens – mag hierdie boekie u help om nog groter hoogtes te bereik in die nuwe jaar!

Kind regards

Mathilda Pansegrouw

Should you need any more information about the recipes in this booklet, contact Graham Gowar at 021 761 2037, 083 726 0556 or gowar@iafrica.com
Orange Poppy Seed Sugar Biscuits

250 g butter
200 g (250 ml) Huletts White Sugar
1 extra large egg
15 ml orange rind
5 ml vanilla essence
25 ml poppy seeds
280 g (500 ml) cake flour
2.5 ml salt
2.5 ml baking powder

Cream the butter and sugar until light and creamy. Add the egg, orange rind, vanilla essence and poppy seeds. Mix well. Add the cake flour, salt and baking powder and mix until everything has been incorporated. Turn the dough out onto the counter and divide in half. Shape each half into a sausage (about 5 cm in diameter). Place the rolls in the fridge for 2 hours.

Preheat oven to 180ºC. Use a sharp knife to slice rolls into 5 mm thick rounds, and place the rounds on a greased baking tray. Bake the biscuits for 10 - 12 minutes until light brown. Remove from oven and leave to cool. Store in an airtight container.

Makes ± 30 biscuits

“Everybody loves Huletts because it is the sweetest!”
**Espresso Biscuits**

- 250 g butter
- 200 g (250 ml) Huletts Icing Sugar
- 15 ml instant coffee granules
- 30 ml hot water
- 350 g (625 ml) cake flour
- coffee beans for decoration, optional

Cream the butter and icing sugar until creamy. Dissolve the coffee granules in the hot water and leave to cool. Add to the creamed mixture together with the flour and mix well to form a dough. Roll out to about 5 mm thick on a lightly floured surface and cut out with a round 4 cm diameter biscuit cutter. Place on a baking sheet sprayed with non-stick cooking spray. Press a coffee bean into the centre of each biscuit and bake in a preheated oven at 180°C for 10 - 15 minutes until golden.

Makes ± 36 biscuits
Shortbread

250 g butter
105 g (125 ml) Huletts Castor Sugar
280 g (500 ml) cake flour
65 g (125 ml) corn flour
extra Huletts Castor Sugar, for sprinkling

Preheat oven to 160ºC. Cream the butter and castor sugar very well. Add remaining ingredients and mix to a stiff dough. Press into a greased baking pan, mark into fingers with a knife and prick the shortbread with a fork. Bake for about 60 minutes or until just starting to brown. Remove from oven and immediately sprinkle liberally with castor sugar. Cut into fingers before the mixture cools completely. Carefully remove from the pan and cool on a cooling rack. Store in an airtight container.

Makes ±15 - 20 shortbread biscuits

“Huletts has a long-standing dedication of making the best sugar.”
Coconut Macaroons

500 ml desiccated coconut
150 g (180 ml) Huletts Castor Sugar
3 extra large eggs, separated
18 glacé cherries

Preheat oven to 180°C. Place the coconut, sugar and egg whites in a bowl and mix well to combine. Shape tablespoonfuls of the mixture into balls and place on baking trays lined with baking paper. Gently press a glacé cherry into the top of each macaroon and bake for 10 - 12 minutes or until golden. Store in an airtight container for up to 2 days.

Makes ± 18 macaroons

“South African women choose Huletts Sugar based on quality and trust.”
Chocolate Chip And Raspberry Biscuits

225 g butter, softened
225 g (270 ml) Huletts Castor Sugar
½ x 397 g can condensed milk
350 g (625 ml) self-raising flour
100 g white chocolate, chopped into chips
25 g dark chocolate chips
175 g fresh raspberries, optional

Preheat oven to 180°C. In a large bowl, cream the butter and castor sugar together until pale, then stir in the condensed milk. Stir the flour into the mixture and, using your hands, work it into a soft dough, incorporating the white and dark chocolate chips. Take a small handful of dough and flatten it with your fingers. Place 2-3 raspberries in the centre of each biscuit and fold over the sides of the dough to encase them. Make the rest of the biscuits in the same way. Place the biscuits on the greased baking trays with plenty of space between them and bake for 15-18 minutes, or until golden brown, but still a little soft. Leave to cool slightly and set, before transferring to a wire rack to cool completely.

Makes about 20-30 biscuits

NOTE:
If fresh raspberries are used, the biscuits will not have a long shelf life.
Pecan Biscuits

180 ml pecan nuts
140 g (250 ml) cake flour
125 g butter
65 g (80 ml) Huletts White Sugar, plus more for coating
5 ml vanilla essence
2.5 ml salt

Preheat oven to 180°C. On a baking sheet, toast pecan nuts until fragrant, about 6 minutes. Allow to cool completely and chop finely. Cream butter and sugar until light, beat in vanilla, salt and flour, scraping down sides of bowl, just until dough comes together. Fold in pecan nuts. Shape dough into balls and roll in sugar. Place 4 cm apart on a baking sheet. Gently flatten with the bottom of a glass. Bake for 10 - 15 minutes until golden brown. Sprinkle with more sugar. Cool biscuits on a wire rack.

Makes ± 12 biscuits

“Because of its finer, purer quality, Huletts Sugar creams faster and better!”
Post Toasties

250 g (450 ml) self-raising flour
2,5 ml salt
200 g (250 ml) Huletts SunSweet Brown Sugar
1 extra large egg
125 g butter
100 g corn flakes, crushed

Preheat oven to 180°C. Mix the flour and salt together. Rub the butter into the flour until it resembles fine breadcrumbs. Add the sugar and mix through. Beat the egg and mix into flour mixture to a slightly sticky dough. Roll into balls and coat with corn flakes. Place 4 cm apart onto a greased baking tray and bake for 10 – 12 minutes until golden coloured.

Makes ± 48 biscuits

“The South African woman respects the values of the past, but she is also in touch with modern living.”
Rice Krispie Biscuits

125 g butter
200 g (250 ml) Huletts Caramel Sugar
30 ml milk
1 extra large egg
5 ml vanilla essence
210 g (375 ml) cake flour
2,5 ml baking powder
2,5 ml salt
500 ml Rice Krispies
125 ml chocolate chips, optional

Preheat oven to 180°C. Cream butter and sugar until light and creamy. Add milk, egg and vanilla essence, mix until well blended. Add flour, baking powder and salt. Mix until blended. Stir in Rice Krispies and chocolate chips. Drop large teaspoonfuls onto a greased baking sheet. Bake for 10 minutes until done.

Makes ± 70 biscuits

“... another Huletts sweetening option...”
The Real Slow Food Market at Bosmans Crossing

Spend a morning discovering this exciting food market in Stellenbosch

“The success of this market is quality, quality, quality!”
Jam Tartlets

280 g (500 ml) cake flour
28 g (50 ml) Huletts Icing Sugar
200 g butter
1 extra large egg, separated
30 ml chilled water
250 ml strawberry jam

Place the flour, sugar and butter in a food processor and process until the mixture resembles fine breadcrumbs. With the motor running, add the egg yolk and water and process until the mixture comes together and forms a ball. Turn out onto a lightly floured surface, flatten the pastry into a disc shape, wrap in plastic wrap and refrigerate for 30 minutes.

Preheat oven to 200°C. Divide the pastry in half and roll out on a lightly floured surface until 2-3 mm thick. Use a 7 cm fluted cookie cutter to cut out 24 rounds. Line 2 x 12-hole pans with the pastry and prick the base of each pastry case with a fork. Spoon 1½ teaspoons of jam into each pastry case and cut strips from the leftover pastry to make a cross on top of each tart. Bake for 20 minutes or until the pastry is light golden in colour. Remove the jam tarts from the pan and cool completely before serving.

Makes 24 tartlets
**Mini Raspberry Cakes**

- **mini sponge cakes**
  - (see tip below)
- **60 ml raspberry or apricot jam**
- **125 ml fresh cream**
- **25 g (30 ml) Huletts Castor Sugar**
- **100 g fresh raspberries**

Whip the cream until stiff and sweeten with the castor sugar. Spread 1 cake layer with the jam, top with whipped cream. Place the other layer on top. Dust with icing sugar. Decorate with more fresh raspberries.

**Option:** Mix chopped raspberries with the whipped cream.

**TIP:**

* Bake small cakes in greased lined tuna cans. Cut horizontally in half and decorate as above.*
Passion Fruit Cakes

12 cupcakes
250 ml fresh cream
1 can passion fruit
80 g (100 ml) Huletts White Sugar

Place the passion fruit and sugar in a small saucepan. Slowly bring to the boil, stirring until sugar has dissolved. Boil for 5 minutes. Remove from heat and leave to cool. Remove the paper from the cupcakes. Turn them upside-down. Cut in half horizontally. Beat the cream until stiff and flavour with vanilla essence and castor sugar to taste. Spoon whipped cream on bottom half of cupcake, place the other half on top. Spoon passion fruit syrup over cupcakes.

Makes 12 cupcakes

“Huletts Sugar makes every day sweeter!”
Brownies

175 g chocolate
175 g butter at room temperature and cubed
75 g (150 ml) self-raising flour
40 g cocoa powder
2,5 ml baking powder
2,5 ml salt
5 extra large eggs
340 g (400 ml) Huletts Castor Sugar
5 ml vanilla essence
100 g walnut halves, roughly chopped

Preheat oven to 180°C. Grease a 24 x 30 cm tray and line with non-stick baking paper. Break the chocolate into squares and put in a heatproof bowl with the butter. Melt over a pan of barely simmering water for five minutes. Make sure the base of the bowl does not touch the water. Take off the heat. It will still be lumpy at this stage, so stir immediately, until smooth. Leave until ready to use, but it should still be lukewarm and runny. Sift the flour, cocoa powder, baking powder and salt twice into a bowl. Put aside. Using either an electric beater (it will take about three minutes) or a hand whisk. Whisk the eggs, sugar and vanilla essence together in a large mixing bowl, until thickened and mousse-like. Stir the sifted flour and cocoa a quarter at a time into the egg mixture and stir with a wooden spoon, until well combined. Pour in the melted chocolate and stir thoroughly to mix – it should have a batter-like consistency. Finally, fold the roughly chopped walnuts evenly through the mixture. Pour into the prepared tray and bake for 25 minutes. It should form a crust on top that is just starting to crack around the edges, but still soft in the centre. Put the tray on a wire rack and leave to cool. Transfer the brownie and its paper to a board and cut into squares. To finish, you can also dust with either icing sugar or cocoa powder.

Makes ± 30 brownies
Chocolate Ginger Biscuit Sandwiches

125 g butter
200 g (250 ml) Huletts SunSweet Brown Sugar
1 extra large egg
125 ml Huletts Golden Syrup
350 g (625 ml) cake flour
5 ml bicarbonate
10 ml cinnamon
5 ml ginger
dark chocolate for filling

Cream the butter and sugar together until light and creamy. Add egg and syrup and mix well. Sift the flour, bicarbonate of soda, cinnamon, and ginger together. Add the flour to the butter mixture, mix to form a dough. Place in plastic bag and leave in the fridge for ± 1 hour to rest. Roll small balls and flatten with the palm of your hand. Place on a greased baking tray and bake for 10 - 12 minutes. Leave to cool.

Melt dark chocolate and spoon over one side of half the biscuits. Sandwich with second biscuit. Repeat.

Makes ± 25 sandwiched biscuits

“Huletts has a range of flavoured syrups for creative eats and treats.”
An overwhelming interest was shown in the coffee and cake shop competition sponsored by Clover and Huletts – no fewer than 2134 entries were received!

The adjudicators, Amanda Randeria of Huletts, Denise Meadon of Clover, business leader Stephan Pretorius, and Letitia Prinsloo from ICA, had their hands full. Shortlists of the best entries were made and sent across the country to reach each adjudicator in time. It was a disappointment that there could be only 5 finalists – especially as the standard of so many entries was so high.

A consensus was finally reached and the following 5 finalists were identified:

Scott Ratray, a chef from Plettenberg Bay, already owns a take-away deli which he calls Fresh Ideas. His plan is to convert his existing business into a coffee shop where he can demonstrate his creativity with coffee and confectionery. He would also like to introduce a seasonal menu.

Lindy Botha and her business partner entered as a team. Up to now they have almost exclusively sold home-made produce and marketed their business, The Oaks @ Stettyn, at morning markets and speciality shops. Now they want to take it a step further with a coffee shop and farm stall on their farm. The farm is situated on the main tourist route between Worcester and Villiersdorp, which already attracts many visitors to the wine cellars in the vicinity.

For finalists’ recipes visit www.clover.co.za or www.huletts.co.za

At 25 Lebo Letsoalo of Netspruit was the youngest finalist. Presently she works as a Portfolio Executive at a bank, but she also has a passion for the catering business. She has already registered her business as Morish Cuisine cc. She plans to start a buffets-style shop which she intends naming The Pantry, and her products will vary from traditional to more contemporary. She wants to create an atmosphere of plenty with a serving table in the middle of her shop.

EACH OF THE 4 RUNNERS-UP RECEIVED:

• a R10 000 cash prize from Clover and Huletts;
• a intensive in-house coffee shop training course offered by the Institute of Culinary Arts (ICA), South Africa’s leading culinary training institute, at Apprentice in Stellenbosch;
• One of each of the De’Longhi and Kenwood prizes seen alongside.

THE WINNERS:

The winning team, Paul Maciel and his sister Natasha, plan to open their coffee shop, bakery and ‘place to be seen’ in Johannesburg before the end of 2009. It will seat 120 customers. Paul is responsible for the overall planning of their shop, BAKE, and Let them eat cake, as well as the training of the kitchen-staff and the planning of the menu. Natasha is responsible for the serving staff, interaction with clients and the general management of the coffee shop. Quality, value for money and pleasure is what they want for their customers.

IN ADDITION TO THE PRIZES LISTED ABOVE, OUR OVERALL WINNERS ALSO RECEIVED A R100 000 CASH FROM CLOVER PRIZE AND HULETTS AS START-UP CAPITAL FOR THEIR NEW COFFEE SHOP
Plastic Icing Biscuits

Recipe by Vickie de Beer

450 g butter
210 g (250 ml) Huletts Castor Sugar
1 x 397 g can condensed milk
5 ml vanilla essence
700 g (5 x 250 ml) cake flour
30 ml baking powder
pinch of salt

to decorate:
500 g plastic icing
10 ml CMC Powder
food colouring
ready-made icing flowers

Preheat oven to 160ºC. Cream the butter and castor sugar together until light and creamy. Add condensed milk and vanilla essence and mix well. Sift the flour, baking powder and salt together. Add to butter mixture and mix to form a dough. Divide the dough into 3 parts, cover with cling film and leave to rest for 30 minutes in the fridge.

Cut out a template of your choice using acetate or hard plastic. Roll the dough to a 5 mm thickness and, using a sharp knife, cut out shapes with the template. Place the shapes on a greased baking sheet. Bake for 10 - 12 minutes until light brown in colour. Leave to cool.

To decorate: Mix the plastic icing with the CMC powder and knead until pliable. Add food colouring and mix to get pastel shades. Dust flat surface with icing sugar and roll out plastic icing to a 3 - 5 mm thickness. Cut out shapes with the same template as for the biscuits. Spread a little royal icing on top of each biscuit and place cut-out shape over it. Decorate with icing flowers and ribbons.

Makes ± 60 biscuits
Biscuit Birthday Cards with Royal Icing

1 x biscuit recipe (see previous page)

royal icing:
- 3 extra large eggs, separated
- 1 x 750 g Huletts Icing Sugar, sifted
- 7.5 ml lemon juice;
- red, green, blue and yellow food colouring

Bake biscuits in the shape of a stacked layered cake.

royal icing: Place egg whites in a bowl and beat lightly. Add icing sugar, 15 ml at a time, beating continuously until mixture is very stiff and stands in peaks. Blend in lemon juice. Keep icing covered with a damp cloth to prevent it from hardening too quickly. Divide mixture into 4 and colour with 4 different colours of food colouring. Decorate each biscuit with a thin layer of icing, leave to dry ± 1 hour. Using a piping bag with a writing tube, decorate biscuits with lines, scrolls, rosettes, and dots in different colours. Decorate festively as you would a birthday card. Biscuits can also contain personalised birthday messages.

**TIP:**

*If the icing is too stiff for piping, thin it with a little more egg white.*
Cinnamon Candy Canes

Preheat oven to 180°C. Place the butter, sugar and cinnamon in a food processor and process until smooth. Add the flour, egg and egg yolk and process until a smooth dough forms. Lightly knead the dough, wrap in plastic wrap and refrigerate for 30 minutes or until firm. Roll 2 tablespoons of the dough to form a 30 cm log. Place the length of dough on a baking tray lined with baking paper and carefully bend the top to form a candy cane. Repeat with the remaining dough. Bake for 12 minutes or until golden. Allow to cool. Brush the canes with the egg white and sprinkle over with sugar. Store the biscuits in an airtight container for 2-3 weeks.

Makes ± 14 large canes
Necklace Biscuits

biscuit dough of your choice
food colouring
1 extra large egg white, lightly beaten
Huletts Sugars, of your choice

Preheat oven to 180°C. Divide the dough into 3 equal parts. Leave one part plain and colour the other two pink and light green. Roll out on a floured surface to 5 mm thickness. Cut out various shapes and place on greased baking sheets. Press a little hole in each biscuit. Paint a little egg white on each and sprinkle with sugar. Bake for 10-12 minutes until done. Leave to cool.

To assemble the necklace: Thread biscuits with ribbon, making a knot after each biscuit. This prevents them from slipping.

“Entice young shoppers by displaying these on the Christmas tree in your shop.”
Healthy treats do not have to compromise on taste...

Chocolate Cupcakes with Jam

- 60 ml cocoa powder
- 125 ml boiling water
- 2 extra large eggs
- 85 g (125 ml) Huletts SUGAlite
- 60 ml oil
- 2.5 ml vanilla essence
- 140 g (250 ml) bran rich self-raising flour
- 5 ml baking powder
- 2 ml salt
- 125 ml strawberry or any other smooth diabetic jam of your choice

Cocoa powder, for dusting (optional)

Preheat oven to 180ºC. Mix the cocoa powder with the boiling water and leave to cool. Beat egg and the SUGAlite until thick and creamy. Add the cocoa mixture, oil and vanilla essence and mix well. Fold in the flour, baking powder and salt into the cocoa mixture. Spoon into paper cups, and bake for 10 - 12 minutes. Remove from oven and leave to cool on wire rack.

To decorate: Press a small star pastry cutter into the centre of the cupcake, remove and lightly press the cut-out into the cupcake. Dust the cupcake with cocoa powder and fill the centre with jam.

Makes ± 24 cupcakes

“Huletts has the expertise to deliver a great taste of sugar in a low GI, low kJ, sugar-free sweetening format.”
Orange Biscuits

125 g butter
85 g (125 ml) Huletts SUGAlite
rind of 1 orange
5 ml vanilla essence
1 extra large egg
280 g (500 ml) cake flour
30 g (60 ml) maizena
5 ml baking powder
pinch salt

Preheat oven to 180°C. Cream the butter, SUGAlite and orange rind together until creamy. Add the vanilla essence and beaten egg. Mix well. Add the cake flour, maizena and baking powder. Mix to a firm dough. Roll the dough out on a lightly floured surface to a 3-4 mm thickness. Cut out into desired biscuit cutter shapes. Place onto a greased baking sheet. Bake for 10-12 minutes until light brown. Remove from oven and leave to cool.

Makes ± 50 biscuits

“Find the newly packaged Huletts SUGAlite in the baking aisle of your supermarket.”
MOIR’S

Baking Powder
Create magic every time you bake with Moir’s double action baking powder.

Rise to every occasion.
Cupcake cuties for Christmas

Bulk Cupcake Recipe

Preheat oven to 180°C. Cream the butter and castor sugar until light and creamy. Add the vanilla essence. Add the beaten eggs slowly with the mixer running. Add the flour, baking powder and salt. Mix to a creamy dough. Spoon mixture into paper cups (¾ full) and bake for 10 - 12 minutes until done. Remove from oven and allow to cool completely before decorating. See Royal and Plastic icing on previous pages.

Makes 48 cupcakes

TIP:
Use a piping bag to pipe the dough into the paper cups.
Decorative Cupcakes for every occasion

**Meringue Cupcakes**
Tiny meringues make a festive topping!

**Topping Ideas**

**After dinner**
A chocolate rose gives your cupcake a classic look.

**Baby shower Cupcakes for the mom-to-be...**

**Celebrate Easter**
Pipe icing on top to look like a bird's nest and top with miniature chocolate eggs.

**Anytime cupcakes**
Decadent lemon and cream!

**Xmas Festivities**
Decorate with edible Christmas decorations.
Huletts Sugar wishes you a Merry Xmas

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<table>
<thead>
<tr>
<th>Product</th>
<th>Description</th>
<th>Uses</th>
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<tbody>
<tr>
<td>White Sugar</td>
<td>White sugar crystals.</td>
<td>General sweetener used in all prime foods and beverages. Also used as a general household sweetener.</td>
</tr>
<tr>
<td>SunSweet Sugar</td>
<td>This is raw sugar that has a unique pale brown colour – the colour varies slightly depending on seasonal factors.</td>
<td>This raw sugar is a product of the milling process and is used primarily in the confectionery, bakery and canning industries.</td>
</tr>
<tr>
<td>Icing Sugar</td>
<td>Finely milled white sugar with a permitted anti-caking agent added.</td>
<td>The only icing sugar that gives a smooth finish to all types of confectionery and cake icing.</td>
</tr>
<tr>
<td>Castor Sugar</td>
<td>Specially screened fine white sugar.</td>
<td>These fine, quick-dissolving crystals are ideal for use in baking and making ice-cream, meringues and desserts. Castor sugar may also be sprinkled over fresh fruit.</td>
</tr>
<tr>
<td>Rainbow Sugar</td>
<td>Extra-large sugar crystals with an attractive array of colours added, with permitted colouring agent.</td>
<td>The visual appeal of these coloured sugar crystals can be used to great effect when decorating cakes, biscuits and desserts. They also add a touch of glamour when added to sugar bowls.</td>
</tr>
<tr>
<td>Cube Sugar</td>
<td>White sugar specially compressed into small cube shapes.</td>
<td>Cubes are suitable for use in tea, coffee and cocktails.</td>
</tr>
<tr>
<td>Treacle Sugar</td>
<td>Treacle sugar (previously known as soft brown sugar) is SunSweet Sugar (raw sugar) with added molasses. Molasses is a by-product of sugar.</td>
<td>This dark brown sugar, with its familiar sticky appearance, is best used in microwave baking, meat marinades, fruit breads and dark cakes.</td>
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<tr>
<td>Caramel Sugar</td>
<td>This medium brown sugar is SunSweet Sugar (raw sugar) coated with caramel colourant.</td>
<td>Caramel sugar is superb in coffee. It is also perfect for biscuits, cakes and loaves, as well as any recipe calling for fruit in the mixture.</td>
</tr>
<tr>
<td>Yellow Sugar</td>
<td>SunSweet Sugar (raw sugar) with permitted colouring added.</td>
<td>Yellow sugar is used in preserves such as jams, pickles, chutney and home-brewed beer.</td>
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