

# Toasted Sugar

**YIELD:** Makes 4 pounds (9 cups; 1.8kg)

**ACTIVE TIME:** 15 minutes

**TOTAL TIME:** Up to 7 hours

**RATED:** 4.5



Toasting sugar in a low oven allows for a range of caramelization without ever sacrificing its crystalline structure. The result is a sort of "granulated caramel" that can be used in any recipe as a one-to-one substitution for plain sugar. A mere hour of toasting will dramatically tame the sugar's sweetness, while extended periods of time will develop a more intense caramel flavor. So play around and find out what style works best for you.

## SPECIAL EQUIPMENT:

9- by 13-inch glass or ceramic baking dish, food processor (optional)

## NOTES:

While this recipe can be scaled to any size, considering the time and effort involved, I find larger batches more worthwhile. It doesn't matter whether you pick up a bag of cane sugar or beet sugar, so long as it's refined.

## INGREDIENTS

4 pounds (9 cups; 1.8kg) granulated white sugar

## DIRECTIONS

1. Adjust oven rack to center position and preheat oven to 300°F. Pour sugar into a 9- by 13-inch glass or ceramic baking dish. Toast until the sugar turns ivory, about 1 hour. Stir well and continue roasting, now stirring once every 30 minutes, until darkened to light or sandy beige, 2 to 4 hours more depending on personal preference. Beyond that, the sugar will begin to liquefy.
2. If you notice any liquid caramel around the edges, pour dry sugar into a stainless steel bowl. (The sticky caramel will remain stuck to the baking dish.) The sugar will be screaming-hot coming out of the oven, in excess of 212°F, so take care not to touch it. Set aside and cool to room temperature, about 2 hours. If needed, grind the lumpy caramel in a food processor until powdery and fine. Transfer to an airtight container; store and use cup for cup or ounce for ounce in any recipe in place of plain sugar.