

Sugars

Kitchen

What each sugar does beyond sweetness.

Beyond taste, each behaves differently in a bake.

Sugar	Also does	Use
Granulated	Aerates when creamed	General baking
Caster	Dissolves faster	Cakes, meringue
Icing	Dissolves instantly	Icing, dusting
Light brown	Adds moisture, slight acidity	Cookies, sauces
Dark brown	More molasses, deeper colour	Gingerbread, BBQ
Honey / syrup	Hygroscopic; browns faster	Reduce oven temp 15°C

Brown sugar is white sugar plus molasses. One tablespoon of molasses per 200 g makes light brown sugar.