

Holiday Baking

Sweet Makeover Helps Keep Things Simple

(NAPSA)—Sugar packaging has evolved considerably since the Roman method of storing it in clay pots. From these humble beginnings, the packaging has undergone something of a makeover—making it easier than ever for bakers to use sugar this holiday season.

Sugar hasn't changed in thousands of years, but sugar packaging has gone through quite an evolution. Once an expensive commodity reserved for nobility, sugar had been stored in pots made of clay or bronze, woven cloth bags, wooden boxes and even the popular Southern sugar chest.

Historically, sugar came in loaves or cones, having been shaped this way primarily to safeguard the substance during shipping. Sizes varied widely, too, with consumers buying anywhere from three to 35 pounds. Some sugar cones can still be found on store shelves, but one sugar company is creating innovative new packaging geared toward the needs of today's consumers.

While the traditional paper bags remain on store shelves, both Dixie Crystals® and Imperial® Sugar offer revolutionary re-sealable plastic pouches containing eight cups of granulated sugar, pre-measured one cup servings of brown sugar and convenient, easy-to-grip sugar shakers of powdered sugar, cinnamon sugar mix and turbinado sugar.

The new packaging is a boon to bakers. Measuring, sprinkling and storing sugar is dramatically improved as a result.

With holiday baking and parties just around the corner, Imperial Sugar Company offers some sugar suggestions:



Innovative new sugar packaging such as powdered sugar shakers make decorating holiday cookies a snap.

- To finish off a cake beautifully, place a lace doily or homemade stencil over it and lightly sprinkle powdered sugar across. Remove the doily to reveal an intricately sweet pattern.

- When finishing off spice or sugar cookies, use cinnamon sugar shakers to add spice and sparkle.

- Substitute the sugar shaker for sugar cubes to impress guests. The superfine sugar melts faster, resulting in a more intense sweet sensation. To boost the flavor of coffee, sprinkle in some Turbinado sugar.

- When making cinnamon rolls or sticky buns, evenly sprinkle cinnamon and sugar over the dough before rolling up and slicing by using a cinnamon sugar shaker.

- Before baking double-crust pies, scones, muffins and quick breads, lightly sprinkle tops with free-flowing brown sugar.

- When baking apples or any other fruit, sprinkle lightly with superfine sugar that not only makes the fruit sparkle but also infuses flavor.

Learn more at www.imperial-sugar.com.