

Sweet Ideas

Golden Sweetness From The Island Of Mauritius

(NAPSA)—Here's a sweet idea to tempt your taste buds: Instead of granulated sugar, consider something a little different—Demerara washed raw cane sugar.

Sugar cane grows in the rich volcanic soil of the island of Mauritius, located off the coast of Africa. As the molasses is pressed from the sugar cane, it is crystallized. Nothing is added. The result is a sugar with a naturally golden color and distinctly delicate, old-fashioned flavor.

Demerara washed raw cane sugar may be used in place of granulated sugar on breakfast cereals and to enhance the flavor and texture of baked goods. Often a recommended ingredient in English recipes, it can be used the same way granulated sugar is used.

While it does not dissolve easily, it adds an interesting flavor when stirred into beverages. Its crunchy texture is perfect as a topping on many desserts and provides variety when sprinkled over waffles or pancakes.

The delicate, old-fashioned goodness of Domino® Demerara Sugar may be found in this delicious recipe for Zucchini Nut Muffins.

For more information and recipes, visit www.dominosugar.com.

Zucchini Nut Muffins

- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 2 cups Domino® Demerara Sugar
- 4 eggs, room temperature
- 1 cup oil (soybean preferred)



Demerara sugar has a crunchy texture that makes it a great topping on desserts and helps enhance the flavor and texture of baked goods.

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- 2 cups grated, unpeeled zucchini
 - ½ teaspoon vanilla
 - 1 cup chopped walnuts
 - ½ cup golden raisins

Preheat oven to 350° F. Sift flour, baking powder, baking soda, salt and cinnamon, then set aside.

Combine sugar and eggs in large mixing bowl and beat at medium speed for 2 minutes.

Gradually add oil, beating constantly 2-3 minutes. Add zucchini and vanilla and blend well. Stir in walnuts and raisins.

Fold in sifted dry ingredients just until batter is evenly moistened—careful not to overmix. Spoon batter into nonstick muffin pans.

Bake 25 minutes or until lightly browned.

Let stand 10 minutes, then turn muffins out onto a rack to cool. Makes 24 muffins.

Note to Editors: This release is for states east of the Mississippi.