

Flavoured Sugars



From mint mojitos to basil lemonades, they add a lively piquancy to cool drinks; used in baking, they produce subtle twists on classic shortbread and chocolate chip cookies.

Herb-Infused Sugars

You'll need:

- 4-5 sprigs or one small handful of the fresh herbs of your choice (rosemary, sage, lavender, mint, and thyme all work well, also vanilla)
- paper towels or flour sack towels to dry them
- muddler or wooden spoon for crushing
- 2 cups granulated white sugar
- 1 large jar with lid



Directions:

1. Lay out the herbs on paper towels or flour sack towels and blot thoroughly until dry.
2. Use a muddler or a wooden spoon to crush gently, just until oils are released and herbs are fragrant.
3. Place herbs in a large jar with the sugar, making sure that the herbs are in small enough pieces that the sugar covers them completely.
4. Seal the jar and store in a cool, dark place. For the first few days, open up the jar and stir the sugar to break up any clumps that form as the herbs dry out.

Note: Alternatively, [dry your herbs first](#) and then start with Step 3. Then you won't need to worry about clumping at all.

5. Once the sugars stop clumping, replace in cool, dark place and keep for 2 weeks to allow the flavours to fully release. The sugar will then be ready for you to use!