



Homemade Icing Sugar

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique

INGREDIENTS

- 330 g (1 1/2) cane sugar
- 15 ml (1 tbsp) organic cornstarch or [tapioca starch](#)

PREPARATION

1. Combine cane sugar and cornstarch in a blender.
2. Mix on high for 30 seconds to 1 minute or until the mixture becomes a fine powder.

For a simply divine icing sugar, you can also replace cane sugar with maple sugar.

If you follow the hypotoxic diet the sucanat and maple sugar are acceptable.



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