



VERSATILE SUGARS FROM MAURITIUS

INDIA TREE Sugars from Mauritius add a whole new flavor dimension to beverages, baked goods, and savory dishes. Use them interchangeably in a variety of recipes, but, as you do so, you will want to keep in mind the unique properties of each.

Demerara Sugar is the first to be created in the evaporation process. The liquid cane juice is “seeded” to form large, crunchy crystals of free flowing sugar. Demerara is a favorite for use in coffee or to top baked goods and espresso drinks. It is great on yogurt and hot cereal. It also provides a nice crunch to chocolate chip cookies. One fan recommends it for a simple syrup to be used with fruit. In the case of a syrup, the crystals are dissolved in the process. The crunchiness is no longer a contributing factor; what is left is a warm, rich, slightly molasses flavor. Use Demerara as the topping for our delicious [Ginger Cookies](#).

Light Muscovado Sugar is the second to be created during the evaporating process. It is heavier in molasses than the Demerara, but it is lighter in flavor than the Dark Muscovado. It can be used in any recipes calling for light brown sugar. It can also be used as a substitute in most recipes calling for white granulated sugar. When used in this way, it will add a distinctly richer flavor. Favorite uses for Light Muscovado Sugar include: baked beans, chocolate chip cookies, gingerbread, coffee cake, cereals, pralines, and pecan pie.

Dark Muscovado Sugar is last to be created during the evaporation process. It is moist, and has a strong molasses flavor with chocolate and tropical fruit overtones. It goes well with whole grains, vanilla, chocolate, butterscotch, cinnamon, and ginger. It is great in coffee, on hot cereals, and over French toast. It has been used to flavor ice cream, hot chocolate, gingerbread, butterscotch pots de creme, granola bars, and cinnamon rolls. It also adds depth to rib rubs, barbecue sauces, beef stews, and hot chili. Refer to our recipe for [Popcorn Pecan Clusters](#) containing caramelized Dark Muscovado as the third flavor.

