



How to Make Light or Dark Brown Sugar

What to do when you run out of brown sugar for your delicious recipe

For Light Brown Sugar

1 cup white granulated sugar

1 Tablespoon molasses

For Dark Brown Sugar

1 cup white granulated sugar

2 Tablespoons molasses

METHOD

- In a large mixing bowl, combine the white granulated sugar with the molasses.
- Use your hands or a whisk to mix thoroughly until the color is uniform (light brown for 1 Tablespoon molasses, dark brown for 2 Tablespoons).
- Use immediately or store for later. Yield: About 1 cup Time: About 2 minutes

Storage Tips:

Place the brown sugar in an airtight container or zip-top bag. Some cooks add a single piece of white bread to help keep it soft and moist.

If your brown sugar hardens, microwave it in a microwave-safe dish in 10–15 second intervals until softened, checking frequently.

About the Recipe: Out of brown sugar? This quick homemade version comes together in just minutes and saves the day when you're mid-recipe. It has the same rich, soft, caramel sweetness as store-bought brown sugar, but with an even fresher flavor. Simple, fast, and made with pantry ingredients, it's a handy kitchen trick you'll be glad to know.