

Delightful Food Ideas

The Latest In Sweetening Is Something To Flip Over

(NAPSA)—There's good news for consumers who want a neater, mess-free way for everyday sweetening.

There's a new line of stylish sugar canisters with reclosable, flip-top lids made to fit comfortably in one hand for easy pouring or sprinkling. The flip-top lid snaps shut, keeping the sugar fresh so it can stay out on the table until the next time you need to sweeten. And there's no need to refill sugar bowls or open a package of brown sugar when all you need is a little sprinkle.

These canisters are available from Domino® Sugar and C&H® Sugar and can be a great fit in just about any kitchen setting.

With finer sugar crystals than traditional granulated sugar, Quick Dissolve Superfine Sugar will work fast for sweetening beverages whether hot or cold, like iced tea, coffees or smoothies.

For C&H® Sugar, the free-flowing version of the classic Brown Sugar is an innovative new product in their family of sugars. Domino® Sugar consumers may be familiar with this sugar, previously sold as Domino® Brownulated® Sugar. The advantage of this sugar is it does not clump, cake or harden. The new dispenser was created for easy sprinkling of brown sugar on foods such as fruits and breakfast foods. The pourable brown sugar is also handy for baking, since the flip-top lid makes measuring simple.

For more information about Domino® or C&H® Quick Dissolve Superfine Sugar and Pourable Brown Sugar, including a money-saving coupon, visit www.domino.sugar.com/flip-top-sugars or www.chsugar.com/flip-top-sugars.



New flip-top sugar canisters have a lid that snaps shut, keeping the sugar fresh so it can stay out on the table until the next time you need to sweeten.

Happy Apple Topping

A delicious breakfast topping served warm over Greek yogurt, oatmeal or pancakes. It's made easily with Domino® or C&H® Pourable Brown Sugar

Ingredients

- 1½ tablespoons butter or margarine**
- 1½ cups coarsely chopped apples**
- ½ tablespoon lemon juice**
- ⅛ teaspoon nutmeg**
- ¼ cup dried fruit**
- ¼ cup Domino® or C&H® Pourable Brown Sugar**

In large skillet, melt butter over medium-low heat. Stir in apples, lemon juice and nutmeg. Cook mixture, occasionally stirring gently until apples begin to soften, about 7 minutes. Reduce heat to low and stir in dried fruit and sugar.

Cook, stirring gently, until mixture becomes syrupy, about 2 minutes.

Makes approximately 1 cup.