



LC-Confectionery Powder

with *Erythritol*



Diabetic Friendly • Low Carb • Artificial Sweetener Free

All Natural Sweetener

Nutrition Facts

Serving Size 2 tsp (6.33g)
Servings per container 144

Amount Per Serving
Calories 20

Calories from Fat 0

%Daily Value*			
Total Fat 0g	0%	Total Carbohydrate 5g	2%
Saturated Fat 0g	0%	Dietary Fiber 3g	12%
Trans Fat 0g		Alcohol Sugars 2g	
Cholesterol 0g	0%	Protein 0g	0%
Sodium 2mg	0%	Net Carbs 0g	

*Percent daily values are based on a 2000 calorie diet.

Ingredients: Erythritol, oligosaccharides (inulin chicory root fiber), gluten free resistant starch, natural organic stevia rebaudiana leaf herbal extract, natural luohan guo monk fruit.

Allergen Warning: Processed in a facility that uses wheat gluten and nuts

Manufactured by:

LC Foods Corp
Raleigh NC 27610

www.lowcarbfoods.com

Net Wt. 32.16 oz. (912g) Approx. 6 cups

LC Confectionery Powder® Baking Tips:

You can substitute LC Confectionery Powder Erythritol® 1 for 1 in your favorite recipes calling for confectionery powdered sugar. When mixing directly with butter or eggs, we recommend mixing with the other dry ingredients in the recipe first, or slightly hydrate the LC-Confectionery Powdered Erythritol Sweetener® with water, before adding directly to eggs, butter or fat. Do not use erythritol or any alcohol sugar when baking with yeast. You can use LC Confectionery Powder Inulin instead with yeast baking.



Drizzle, Dip or Sprinkle - Without The Carbs!

LC-Basic Glaze: Combine 1/4 cup LC-Confectionery Powder® with 3-4 tsp of water. Whisk together until smooth. Use to drizzle or glaze as desired. Glaze will begin to set and harden within 1-2 minutes. Add 1 tsp LC-Dutch Cocoa Powder® to make a chocolate glaze.

LC-Richer Glaze: Follow recipe for LC-Basic Glaze as above, adding 1 tsp softened butter, 1/8 tsp vanilla and 1-1/2 tsp LC-Milk® or 0 carb heavy cream.

www.LowCarbFoods.com