



# LC-Confectionery Powder

with *Inulin*



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 23

Calories from Fat 0

Manufactured by:

LC Foods Corp  
Raleigh NC 27610

[www.lowcarbfoods.com](http://www.lowcarbfoods.com)

		%Daily Value*	
<b>Total Fat</b> 0g	<b>0%</b>	<b>Total Carbohydrate</b> 5.7g	<b>2%</b>
Saturated Fat 0g	0%	Dietary Fiber 5.3g	21%
Trans Fat 0g		Sugars 0g	
<b>Cholesterol</b> 0g	<b>0%</b>	<b>Protein</b> 0g	<b>0%</b>
<b>Sodium</b> 4mg	<b>0%</b>	<b>Net Carbs</b> <1g	

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

Ingredients: Contains a proprietary/patent pending blend of Inulin chicory root fiber, soluble dietary fiber, gluten free resistant starch, natural organic stevia rebaudiana leaf herbal extracts, natural luo han guo monk fruit.

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

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

### LC Confectionery Powder Inulin® Baking Tips:



You can substitute LC Confectionery Powder Inulin® 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 Inulin Sweetener® with water, before adding directly to eggs, butter or fat. Do not use erythritol or any alcohol sugar when baking with yeast. This sweetener is perfect for 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.

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