

LC-Confectionery Powdered Sweetener[®]



with Erythritol



Diabetic Friendly
Gluten Free



Artificial Sweetener FREE



The All Natural Sweetener

Nutrition Facts

Serving Size 2 tsp (5.4g)
Servings per container 48

Amount Per Serving
Calories 12
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

Net Wt. 9.1 oz. (260g) Approx. 2 cups



Manufactured by LC Foods[™]
Company, Raleigh NC 27604

LC-Confectionery Powder[®] Baking Tips:

You can substitute LC-Confectionery Powder[®] 1 for 1 in your favorite recipes calling for sugar. LC-Confectionery Powder[®] is easily reconstituted in water. When mixing directly with butter or eggs, we suggest mixing with the other dry ingredients in the recipe first or slightly hydrate the LC-Confectionery Powder[®] with water before adding directly to eggs, butter or fat. If additional sweetness in the recipe is desired, use 2-4 drops of LC-Natural Sweet Drops.



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.HoldTheCarbs.com