

# LC-Confectionery Powdered Sweetener<sup>®</sup>



Diabetic  
Friendly  
Gluten  
Free

Artificial  
Sweetener  
FREE



with Inulin

Net Carbs  
<1g  
Per Serving



All Natural Fiber Based Sweetener

## Nutrition Facts

Serving Size 2 tsp (6.12g)  
Servings per container 48

Amount Per Serving  
Calories 23

Calories from Fat 0

			%Daily Value*
<b>Total Fat</b> 0g	<b>0%</b>	<b>Total Carbohydrate</b> 5.7g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>	Dietary Fiber 5.3g	<b>21%</b>
Trans Fat 0g		Sugars 0g	<b>0%</b>
<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

Manufactured by LC Foods<sup>™</sup>  
Company, Raleigh NC 27604



Net Wt. 10.4 oz. (294g) Approx. 2 cups

## LC-Confectionery Powder<sup>®</sup> Baking Tips:

You can substitute LC-Confectionery Powder<sup>®</sup> 1 for 1 in your favorite recipes calling for sugar. LC-Confectionery Powder<sup>®</sup> 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<sup>®</sup> 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<sup>®</sup> 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<sup>®</sup> 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<sup>®</sup> or 0 carb heavy cream.

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