

Invert sugar

Yield: 2 lb. 3 oz. (1 kilo)

4 Cups + 6 Tablespoon	(2 lb. 3 oz.)	Extra fine granulated sugar	1 kg
2 cups	(16 fl. Oz.)	Water	480 ml
¼ Teaspoon	(¼ tsp.)	Cream of tartar or citric acid	1 g

1. If you have an induction cook top or an electric stove use these options instead of gas. In a non-reactive saucepan stir to a boil the sugar, water and cream of tartar (Or citric acid).
2. Once the mixture boils wash away any sugar crystals stuck to the side of the pan with pastry brush dipped in water. Any additional water added to the pan from this process, has no effect on the final outcome.
3. On medium heat **without stirring** boil the mixture to 236°F (114°C). Remove from heat and cover the pan. Let cool at room temperature. Store in a refrigerator. Invert sugar will last at least 6 months.