



# FROM CANE SUGAR, WE CRAFT LIFE'S SWEETEST MOMENTS

Crafting sugar and happiness has been our mission since 1906, and our experts have dedicated themselves to quality, earning the respect and trust of the baking community for more than a century. Over the years, we've grown, but we're still in California, still committed to quality and still bringing sweetness to every home. We know that when you mix family, friends and food made with C&H® Sugar, you create magical moments and memories you'll never forget. In other words—The Recipe for Happiness Starts with C&H®.



## C&H® Sugar Baking Tips

Looking to pass on some sweet knowledge to new bakers? We think that's great. To help you teach the baking basics, we've compiled tips and charts to give you a hand in the classroom (or kitchen).

[LEARN THE BASICS](#)



## The Ultimate Guide to Frosting

From mixing ingredients to creating a crumb layer, there's a lot to know about frosting baked goods. But with our handy tips and videos, your students will quickly become experts.

[START FROSTING](#)



## The Benefits of Brown Sugar

There's a secret to adding deeper flavor and moisture to recipes, and that secret is brown sugar. Here are our helpful tips for baking with C&H® Golden Brown and C&H® Dark Brown Sugar®.

[LEARN BROWN SUGAR](#)



## The Fine Points of Cake Decorating

Nothing is more impressive than a beautifully decorated cake. Teach your students to prepare theirs with our tutorial that covers everything from mixing buttercream frosting to advanced piping techniques and more.

[GET FANCIER](#)