

## Introducing a New Way to do Sweet... Domino® Organic Agave Nectar — from the makers of Domino® Sugar!

The makers of Domino® Sugar are proud to introduce Domino® Organic Agave Nectar — a delicious and natural liquid sweetener that is made from the nectar of a succulent plant called the Agave, native to Mexico. Since agave nectar is a naturally sweet product, and ranks as having a low glycemic index, it makes for a versatile and ideal sweetener that can be used for baking as well as everyday sweetening. Low glycemic index foods are an important part of healthy diets as they help to keep energy levels balanced. In addition, agave nectar is a gluten-free product and it contains no allergens.

Domino® Organic Agave Nectar is available in two flavors: **Light Agave Nectar** and **Amber Agave Nectar** (Dark). Light Agave Nectar offers a pure sweetness that will not alter the flavor when sweetening beverages or recipes. It can be used to sweeten hot beverages like coffee and teas, and dissolves easily in cold drinks such as lemonades and smoothies. Light Agave Nectar can be used for baking desserts that are light in color such as vanilla cake, muffins and cheesecake.

Amber Agave Nectar has a slightly thicker consistency than Light Agave Nectar and adds a more caramel-like flavor to foods. It is ideal for sweetening breakfast foods like pancakes, oatmeal or cereal. The richer flavor of Amber Agave Nectar makes it delicious for baked goods that have a darker color like brownies, chocolate cake and cookies. It is also delicious for BBQ sauces and salad dressings.

Both Domino® Organic Light and Amber Agave Nectar are sold in either 23.5 oz. or 11.75 oz. net weight bottles. (Agave nectar, like honey, is sold by weight, not by volume.)

The sweetness of either Domino® Organic Light Agave Nectar or Amber lends itself perfectly for baking and cooking recipes. Since agave nectar is a liquid, it will incorporate easily into favorite desserts. When converting recipes that call for granulated sugar, follow this conversion:

$2/3$  cup **Light Agave Nectar** = 1 cup **Granulated Sugar**, reduce other liquids by  $1/4$  to  $1/3$  cup

$2/3$  cup **Amber Agave Nectar** = 1 cup **Brown Sugar**, reduce other liquids by  $1/4$  cup

Discover baking tips plus delicious recipes using Agave Nectar, such as *Agave Lime Marinade*, *Peanut Butter and Banana Agave Smoothie*, *Two Agave Cheesecake* and *Agave Sweet and Creamy Fruit Dip* at: [dominoagave.com](http://dominoagave.com)

**Domino® Organic Agave Nectar Recipe**

**Agave Carrot Muffins**

- 1 cup **Domino® Organic Amber Agave Nectar**
- 4 large eggs
- 1 cup canola oil
- 3 cups shredded fresh carrots
- 2 1/4 cups whole-wheat flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 2 tsp. cinnamon
- 1/2 tsp. salt

Preheat oven to 350° F. Prepare three 12-cup muffin pans with liners. In a large bowl, combine agave, eggs and oil; beat well. Stir in carrots. In separate bowl, combine dry ingredients. Blend in batter. Pour into prepared pans. Fill cups only half-way to ensure proper baking. Bake 22-25 minutes until the center of the muffin springs back when lightly touched.

Makes 30 muffins.

*Domino® Sugar is a leading brand of all natural, pure cane sugar in America. It is part of the Domino Foods, Inc. family of products that include: Domino® Sugar and C&H® Sugar. Each brand has its own rich history that spans over 100 years—Domino® Sugar in the Northeast and C&H® Sugar in the Western part of the country. Domino Foods, Inc. is proud to offer bakers in America a variety of fine quality pure cane sugar products and the natural sweetener, Domino® Organic Agave Nectar—for all sweetening needs.*