

FREE U.S. SHIPPING WITH ANY PURCHASE OF \$20 OR MORE

purecane™

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 **FREE U.S. SHIPPING WITH PURCHASE OF \$20**



NEW! PURECANE™ BROWN SWEETENER

★★★★★ 56 reviews

\$26.99

Free U.S. Shipping with Purchase of \$20

Size: 48 oz

12 oz | \$11.99

48 oz | \$26.99

LOVE AT FIRST BITE!

Bake your heart out with this natural sweetener that measures the same as brown sugar. Now you can turn your guilty pleasures into zero-calorie delights! From cookies and pies, to oatmeal and coffee cake, we're making sweet right.

ONE CUP OF PURECANE™ BROWN SWEETENER IS EQUIVALENT TO ONE CUP OF BROWN SUGAR.

SCIENCE POWERED BY NATURE
purecane



 **Support**

ADD TO CART

4.6 
Based on 56 Reviews





(47)
(3)
(1)
(1)
(4)



 Ask a Question

Reviews 56 Questions 7

Sort

GC  **Gina C.** Verified Buyer
United States


Not good

Totally changed the consistency of my chocolate chip cookies, and not in a good way

New! Purecane™ Brown Sweetener - Default Title

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Purecane

Hi Gina,

Thank you for choosing Purecane! We are sorry to hear that your cookies did not have the consistency that was expected.

Here are some tips to ensure your baked goods reach perfection:

- Don't forget to bring your liquid to room temperature first before blending with Purecane
- Purecane will take a little longer to blend with butter or liquid, but it is worth the wait
- If you prefer a more moist baked result, consider increasing your eggs or the amount of butter/oil you use
- For recipes calling for 1 cup or more of Purecane Baking Sweetener, you may wish to add 1/8 teaspoon of salt for a better balanced sweetness

FS  **Frances S.** Verified Buyer
United States




Brown Sugar

It was great...tasted good in the topping for sweet potato casserole.

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DB  **Denise B.** Verified Buyer
United States



Sugar!!

Love your products! I would love to see them on supermarket shelves. Finally, a real safe and natural alternative to sugar with zero calorie!!!

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LR **Lucinda R.** Verified Buyer
 United States


Very impressive

I just used this for the first time and was very happy with the flavor! The scent is also exactly like regular brown sugar. Another useful product for those trying to elim

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EA **Evelyn A.** Verified Buyer
 United States


Tastes good but stomach issues

Love the taste but every day that I ate something baked with it, it caused me severe Gastrointestinal stress. I think I had a reaction to the soluble fiber.

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< 1 2 3 4 5 6 7 8 9 10 >

ZERO CALORIES • NON GMO • ALL-NATURAL • RESPONSIB

BUT WHY FERMENTATION?! BECAUSE IT'S BETTER FOR YOU, NATURALLY.

Fermentation is a natural process that allows us to bring you mouthwatering sweetness without calories, health risks, or toxic manufacturing.

Traditional sugars and sweeteners use petroleum-dependent manufacturing and bleaching agents, with byproducts dangerous for people and the earth.

AMBITIOUS. NUTRITIOUS.

CRAZY-DELICIOUS.

Our simple process combines yeast and sugarcane to create a natural reaction that unlocks a pure zero calorie ingredient. In nature, this ingredient is called Reb M. We call it a mind-blowing, mouth-pleasing miracle.

TESTIMONIALS

We're making a sweet splash

WE CAN'T BELIEVE OUR MOUTHS

Share your own Purecane™
wow moments!
Follow @purecane #Purecane



Get sweet healthy living tips & recipes

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