

My XES Sweetener (xylitol, erythritol, stevia)

Ingredients

- 1 cup xylitol
- 1 cup erythritol
- 1 tsp pure stevia powder

Directions

- Put all ingredients in a blender or food processor and process to combine. (You could also do this in a large bowl with a whisk if you wish. The idea is just to fully combine the three sweeteners.) Store in an airtight container.

That is it! Pretty simple! The main difference between this and THM's Gentle Sweet is that this will still be granular instead of powdered. If you need powdered sweetener you will need to use a coffee grinder or blender to powder this sweetener. I measure this in equal amounts to THM's gentle sweet in recipes. In my recipes, I ALWAYS note when the powdered nature of Gentle Sweet is important so you know if you need to powder your sweetener or not. Also, while I almost always use my sweetener in recipes, you can almost always substitute the sweetener you have on hand, you just need to adjust for the difference in sweetness in different types. Occasionally the xylitol is necessary (like for caramel) but if it is necessary I will always note that.