

# HOMEMADE CANE SUGAR



## **Step 1**

Harvesting of sugarcane at a proper time.



## Step 2

Extract juice from the cane by Sugar Cane Juicer.



## Step 3

Boil the juice into the pan. After that, the juice will have starts bubbling.



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## Step 4

Observe at the sponge. It will change form like this.



One: We call “ bee nest”

## Step 4

Observe at the sponge. It will change form like this.



Two: We call “hornet nest”

## Step 4

Observe at the sponge. It will change form like this.



Three: We call “wasp nest”

## Step 4

Observe at the sponge. It will change form like this.



Four: We call “ sponge of climbing perch”

## Step 4

Observe at the sponge. It will change form like this.



Five: We call “cauliflower”

## Step 4

Observe at the sponge. It will change form like this.



One: We call “ water erosion, sand”

## Step 5

After “water erosion, sand” keep stirring 5 seconds and take the pan off the stove.



## Step 6



← Fill the sugarcane juice in template And wait 5 minutes until it's cool down.

And then remove the template out.



## Step 7

If you want brown sugar. you can do like this.



After take the pan off the stove and stir.

After cooling and then ground the brown sugar by spatula.

