

WHAT IS PILONCILLO?

Piloncillo is an unrefined whole cane sugar, mainly found in Mexico, where it has been around for at least 500 years.

It has an earthy, caramel-like taste. Some describe it as similar to a very intense brown sugar or molasses. It can usually be found at Mexican markets pressed into blocks, cones, or loaves. It's very easy to store and transport, and is usually inexpensive.

Although piloncillo has a similar taste and look to brown sugar and is sometimes called "Mexican brown sugar", it is not the same thing.

While brown sugar is usually just white sugar with a small bit of molasses added to it, piloncillo is unprocessed cane sugar. As a result, it has a natural golden brown color without the addition of molasses.