



## Barista-Style Caramel Coffee

 Gluten Free

READY IN



10 min.

SERVINGS



4

CALORIES



82 kcal

BEVERAGE

DRINK

### Ingredients

- 6 Tbsp gevalia house blend
- 0.5 cup caramel ice cream topping divided
- 4.5 cups water cold
- 0.5 cup cool whip whipped topping thawed

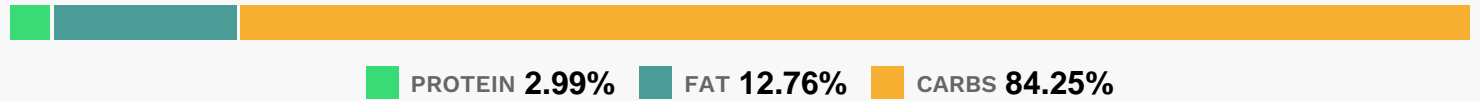
### Equipment

- pot

## Directions

- Place coffee in filter in brew basket of coffee maker.
- Pour 1/3 cup caramel topping into empty pot of coffee maker.
- Add water to coffee maker; brew. When brewing is complete, stir coffee until blended.
- Pour into mugs.
- Serve topped with COOL WHIP and remaining caramel topping.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.7726087021115%

## Flavonoids

Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg  
Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Myricetin: 0.01mg, Myricetin:  
0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin:  
0.01mg

## Nutrients (% of daily need)

Calories: 82.24kcal (4.11%), Fat: 1.23g (1.9%), Saturated Fat: 1.06g (6.62%), Carbohydrates: 18.32g (6.11%), Net  
Carbohydrates: 18.32g (6.66%), Sugar: 18.32g (20.35%), Cholesterol: 0.19mg (0.06%), Sodium: 116.83mg (5.08%),  
Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 8.87mg (2.96%), Protein: 0.65g (1.3%), Calcium: 28.93mg  
(2.89%), Copper: 0.04mg (2.2%), Phosphorus: 18.62mg (1.86%), Vitamin B2: 0.03mg (1.49%), Magnesium: 5.4mg  
(1.35%), Vitamin B12: 0.07µg (1.16%), Potassium: 38.98mg (1.11%), Vitamin B5: 0.1mg (1.01%)