



Bitters-and-Butter Sauce



Vegetarian



Gluten Free

READY IN



45 min.

SERVINGS



1

CALORIES



667 kcal

SAUCE

Ingredients

- ☐ 1 teaspoon aromatic bitters
- ☐ 4 tablespoons butter melted
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 1 teaspoon milk
- ☐ 2 teaspoons orange zest
- ☐ 0.5 cup powdered sugar

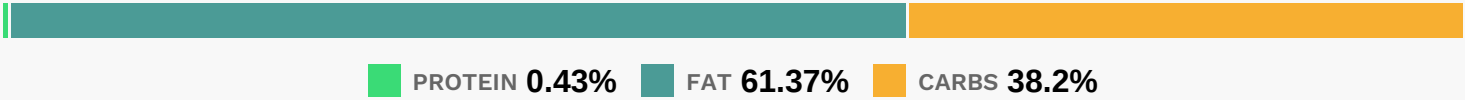
Equipment

- ☐ bowl

Directions

- ☐
- Combine all ingredients in a small bowl, adding more milk if necessary until sauce reaches a pourable consistency.

Nutrition Facts



Properties

Glycemic Index:93, Glycemic Load:0.11, Inflammation Score:-6, Nutrition Score:3.1960869677689%

Nutrients (% of daily need)

Calories: 666.84kcal (33.34%), Fat: 45.59g (70.14%), Saturated Fat: 28.88g (180.5%), Carbohydrates: 63.85g (21.28%), Net Carbohydrates: 63.16g (22.97%), Sugar: 59.62g (66.24%), Cholesterol: 121mg (40.33%), Sodium: 363.35mg (15.8%), Alcohol: 2.25g (100%), Alcohol %: 2.19% (100%), Protein: 0.72g (1.44%), Vitamin A: 1425.81IU (28.52%), Vitamin E: 1.32mg (8.82%), Vitamin C: 5.46mg (6.62%), Manganese: 0.09mg (4.5%), Vitamin K: 4.09µg (3.9%), Calcium: 31.64mg (3.16%), Fiber: 0.69g (2.76%), Vitamin B2: 0.04mg (2.42%), Vitamin B12: 0.12µg (2.04%), Phosphorus: 19.65mg (1.97%), Selenium: 1.07µg (1.53%), Vitamin B5: 0.1mg (1.02%)