



Brandy Alexander Cocktail

 Gluten Free

READY IN



5 min.

SERVINGS



1

CALORIES



498 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 1.5 ounces brandy
- ☐ 2 ounces creme de cacao liqueur dark
- ☐ 2 ounces cup heavy whipping cream
- ☐ 1 serving ice cubes
- ☐ 1 serving grating nutmeg whole for grating

Equipment

Directions

- ☐
- Place a cocktail glass in the freezer to chill.
- ☐
- Place the crème de cacao, cream, and brandy in a cocktail shaker.
- ☐
- Add ice to fill the shaker halfway, cover, and shake until the outside is frosted, about 30 seconds.Strain into the chilled glass and top with freshly grated nutmeg.

Nutrition Facts



Properties

Glycemic Index:85, Glycemic Load:0.4, Inflammation Score:-6, Nutrition Score:2.84565215655%

Nutrients (% of daily need)

Calories: 498.25kcal (24.91%), Fat: 21.19g (32.61%), Saturated Fat: 13.56g (84.75%), Carbohydrates: 32.65g (10.88%), Net Carbohydrates: 32.23g (11.72%), Sugar: 18.38g (20.43%), Cholesterol: 64.07mg (21.36%), Sodium: 18.85mg (0.82%), Alcohol: 24.98g (100%), Alcohol %: 14.8% (100%), Protein: 1.73g (3.45%), Vitamin A: 835.52IU (16.71%), Vitamin B2: 0.11mg (6.44%), Vitamin D: 0.91µg (6.05%), Calcium: 42.78mg (4.28%), Phosphorus: 38.85mg (3.88%), Vitamin E: 0.52mg (3.48%), Manganese: 0.07mg (3.31%), Selenium: 1.73µg (2.48%), Copper: 0.04mg (2.23%), Magnesium: 8.19mg (2.05%), Potassium: 61.71mg (1.76%), Vitamin K: 1.81µg (1.73%), Fiber: 0.42g (1.66%), Vitamin B12: 0.09µg (1.51%), Vitamin B5: 0.14mg (1.45%), Vitamin B1: 0.02mg (1.39%), Zinc: 0.2mg (1.34%), Vitamin B6: 0.02mg (1.17%)