



## Brandy Alexander Cocktail

 Gluten Free

READY IN



5 min.

SERVINGS



1

CALORIES



498 kcal

BEVERAGE

DRINK

### Ingredients

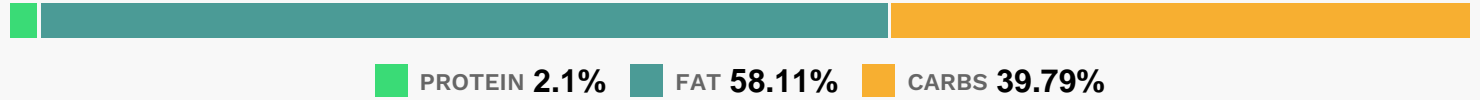
- 1.5 ounces brandy
- 2 ounces creme de cacao liqueur dark
- 2 ounces cup heavy whipping cream
- 1 serving ice cubes
- 1 serving grating nutmeg whole for grating

### 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%)