



Brandy-Caramel Sauce

 Vegetarian  Gluten Free

READY IN



15 min.

SERVINGS



5

CALORIES



503 kcal

SAUCE

Ingredients

- ☐ 1 tablespoon brandy
- ☐ 1.5 cups firmly brown sugar packed
- ☐ 0.3 cup butter
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup whipping cream

Equipment

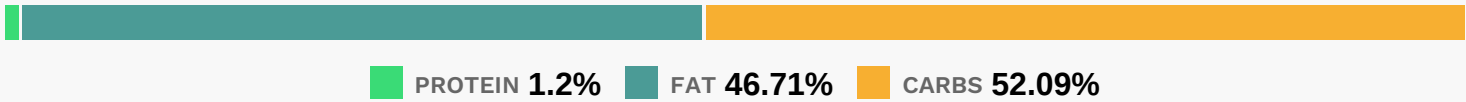
- ☐ bowl
- ☐ sauce pan

☐ microwave

Directions

- ☐ Bring whipping cream to a simmer in a large saucepan over medium heat, stirring occasionally.
- ☐ Add sugar; cook, stirring occasionally, 5 minutes or until smooth.
- ☐ Remove from heat, and stir in brandy, butter, and vanilla.
- ☐ To make ahead: Cool and store sauce in an airtight container in the refrigerator for up to 2 weeks. To reheat, microwave sauce in a glass bowl at HIGH for 1 to 1 1/2 minutes or until warm, stirring once.

Nutrition Facts



Properties

Glycemic Index:13, Glycemic Load:0, Inflammation Score:-5, Nutrition Score:3.2760869562626%

Nutrients (% of daily need)

Calories: 503.25kcal (25.16%), Fat: 26.39g (40.6%), Saturated Fat: 16.78g (104.89%), Carbohydrates: 66.21g (22.07%), Net Carbohydrates: 66.21g (24.07%), Sugar: 65.52g (72.8%), Cholesterol: 78.19mg (26.06%), Sodium: 104.41mg (4.54%), Alcohol: 1.28g (100%), Alcohol %: 1.26% (100%), Protein: 1.53g (3.06%), Vitamin A: 983.36IU (19.67%), Calcium: 89.01mg (8.9%), Vitamin B2: 0.09mg (5.54%), Vitamin D: 0.76µg (5.08%), Vitamin E: 0.7mg (4.67%), Potassium: 136.97mg (3.91%), Selenium: 2.33µg (3.33%), Phosphorus: 33.14mg (3.31%), Iron: 0.52mg (2.89%), Magnesium: 9.6mg (2.4%), Manganese: 0.05mg (2.25%), Vitamin K: 2.32µg (2.21%), Vitamin B5: 0.22mg (2.21%), Vitamin B6: 0.04mg (2.21%), Copper: 0.04mg (1.87%), Vitamin B12: 0.1µg (1.59%)