



Brown Sugar-Lemon Sour Cream

 Vegetarian  Gluten Free

READY IN



5 min.

SERVINGS



5

CALORIES



111 kcal

SIDE DISH

Ingredients

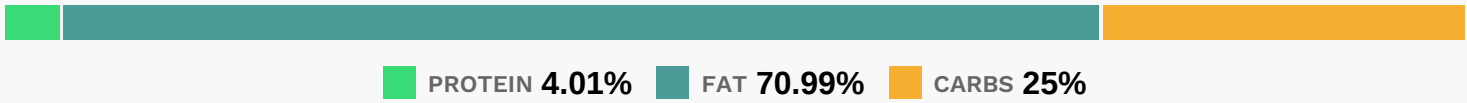
- ☐ 2 tablespoons brown sugar
- ☐ 1 teaspoon lemon zest
- ☐ 8 oz cup heavy whipping cream sour
- ☐ 1 teaspoon vanilla extract

Equipment

Directions

- ☐
- Stir together all ingredients. Cover and chill 30 minutes or up to 48 hours.
- ☐
- Lightened Brown Sugar–Lemon Sour Cream: Substitute 1 (8–oz.) container light sour cream for regular. Proceed with recipe as directed.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:1.5556521746128%

Nutrients (% of daily need)

Calories: 110.54kcal (5.53%), Fat: 8.8g (13.54%), Saturated Fat: 4.58g (28.63%), Carbohydrates: 6.97g (2.32%), Net Carbohydrates: 6.93g (2.52%), Sugar: 6.32g (7.02%), Cholesterol: 26.76mg (8.92%), Sodium: 15.5mg (0.67%), Alcohol: 0.28g (100%), Alcohol %: 0.68% (100%), Protein: 1.12g (2.24%), Vitamin A: 282.79IU (5.66%), Calcium: 50.42mg (5.04%), Vitamin B2: 0.08mg (4.55%), Phosphorus: 34.76mg (3.48%), Selenium: 1.74µg (2.48%), Potassium: 64.91mg (1.85%), Vitamin B5: 0.16mg (1.6%), Vitamin B12: 0.1µg (1.59%), Magnesium: 5.12mg (1.28%), Vitamin E: 0.17mg (1.16%), Vitamin C: 0.92mg (1.12%), Vitamin B6: 0.02mg (1.07%), Zinc: 0.15mg (1.02%)