



Brown Sugar-Praline Glaze



Vegetarian



Gluten Free

READY IN



11 min.

SERVINGS



5

CALORIES



315 kcal

SIDE DISH

Ingredients

- ☐ 0.5 cup brown sugar packed
- ☐ 0.3 cup butter
- ☐ 1 teaspoon plus light
- ☐ 2 tablespoons milk
- ☐ 1.5 cups powdered sugar
- ☐ 0.5 teaspoon vanilla extract

Equipment

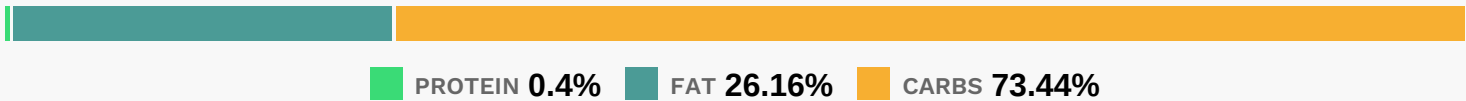
- ☐ sauce pan

- ☐ whisk
- ☐ serrated knife

Directions

- ☐ Melt butter in a 1-qt. saucepan over medium heat.
- ☐ Whisk in brown sugar and corn syrup; cook 1 minute.
- ☐ Add powdered sugar, milk, and vanilla; whisk until creamy (about 2 minutes).
- ☐ Remove from heat, and use immediately.
- ☐ Pour all of Brown Sugar–Praline Glaze immediately over cooled cake in a circular motion.
- ☐ Cut cake with a serrated knife.

Nutrition Facts



Properties

Glycemic Index:21.4, Glycemic Load:0.4, Inflammation Score:-1, Nutrition Score:0.97956521809101%

Nutrients (% of daily need)

Calories: 315.43kcal (15.77%), Fat: 9.4g (14.46%), Saturated Fat: 5.95g (37.16%), Carbohydrates: 59.38g (19.79%), Net Carbohydrates: 59.38g (21.59%), Sugar: 58.43g (64.92%), Cholesterol: 25.12mg (8.37%), Sodium: 83.42mg (3.63%), Alcohol: 0.14g (100%), Alcohol %: 0.22% (100%), Protein: 0.32g (0.64%), Vitamin A: 293.36IU (5.87%), Calcium: 29.03mg (2.9%), Vitamin E: 0.27mg (1.78%), Potassium: 42.32mg (1.21%), Vitamin B2: 0.02mg (1.14%), Selenium: 0.72µg (1.03%)