



## Burnt Brown Sugar Cake Sauce

 Vegetarian  Gluten Free  Low Fod Map

READY IN



10 min.

SERVINGS



4

CALORIES



155 kcal

DESSERT

### Ingredients

- 0.5 cup brown sugar
- 2 tablespoons butter
- 1 cup water hot

### Equipment

- sauce pan

### Directions

- Melt the butter in a saucepan over medium heat. Slowly stir the brown sugar into the butter, allowing it to melt completely. Bring to a boil and cook until the sugar caramelizes and gives off a burnt smell, about 2 minutes.
- Remove from heat and pour the hot water into the saucepan; mix until combined. You will have a sauce that is very liquid.
- Pour over pieces of cake and serve immediately. Best for stale white cake.

## Nutrition Facts

 **PROTEIN 0.23%**  **FAT 32.06%**  **CARBS 67.71%**

### Properties

Glycemic Index:12.5, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.66565218357288%

### Nutrients (% of daily need)

Calories: 154.69kcal (7.73%), Fat: 5.68g (8.73%), Saturated Fat: 3.6g (22.49%), Carbohydrates: 26.98g (8.99%), Net Carbohydrates: 26.98g (9.81%), Sugar: 26.68g (29.64%), Cholesterol: 15.05mg (5.02%), Sodium: 55.67mg (2.42%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.09g (0.19%), Vitamin A: 174.93IU (3.5%), Calcium: 26.28mg (2.63%), Copper: 0.02mg (1.12%), Potassium: 38.26mg (1.09%), Iron: 0.2mg (1.09%), Vitamin E: 0.16mg (1.08%)