



## Butterscotch-Bourbon Sauce

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



347 kcal

BEVERAGE

DRINK

### Ingredients

- 3 tablespoons bourbon
- 1.5 cups firmly brown sugar light packed
- 0.5 cup butter
- 0.8 cup whipping cream

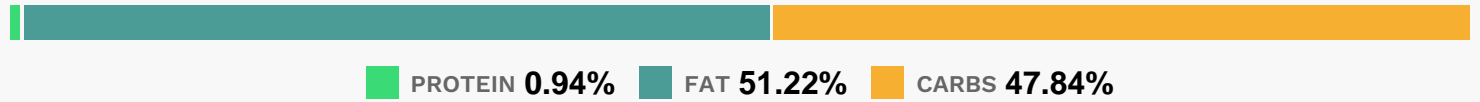
### Equipment

- sauce pan

## Directions

- Cook brown sugar and butter in a large heavy saucepan over medium heat, stirring constantly, 3 to 4 minutes or until butter melts and mixture is smooth. Gradually stir in whipping cream. Bring mixture to a boil, stirring constantly; boil, stirring constantly, 3 minutes.
- Remove from heat, and stir in bourbon. Cool 20 minutes.

## Nutrition Facts



## Properties

Glycemic Index:8.13, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:2.0104347571083%

## Nutrients (% of daily need)

Calories: 347.33kcal (17.37%), Fat: 19.56g (30.09%), Saturated Fat: 12.42g (77.65%), Carbohydrates: 41.11g (13.7%), Net Carbohydrates: 41.11g (14.95%), Sugar: 40.67g (45.19%), Cholesterol: 55.72mg (18.57%), Sodium: 108.86mg (4.73%), Alcohol: 1.88g (100%), Alcohol %: 2.86% (100%), Protein: 0.8g (1.61%), Vitamin A: 682.54IU (13.65%), Calcium: 52.37mg (5.24%), Vitamin E: 0.53mg (3.56%), Vitamin B2: 0.05mg (2.76%), Vitamin D: 0.36µg (2.38%), Potassium: 79.58mg (2.27%), Selenium: 1.31µg (1.87%), Phosphorus: 18.22mg (1.82%), Iron: 0.32mg (1.78%), Vitamin K: 1.71µg (1.63%), Magnesium: 5.56mg (1.39%), Manganese: 0.03mg (1.38%), Vitamin B5: 0.13mg (1.27%), Vitamin B6: 0.03mg (1.26%), Copper: 0.02mg (1.15%)