



Butterscotch Sauce

 Vegetarian

READY IN



45 min.

SERVINGS



6

CALORIES



374 kcal

SAUCE

Ingredients

- ☐ 0.3 cup plus light
- ☐ 0.8 cup brown sugar dark packed
- ☐ 0.5 cup heavy whipping cream
- ☐ 0.3 teaspoon salt
- ☐ 2 tablespoons scotch whisky
- ☐ 0.5 cup butter unsalted

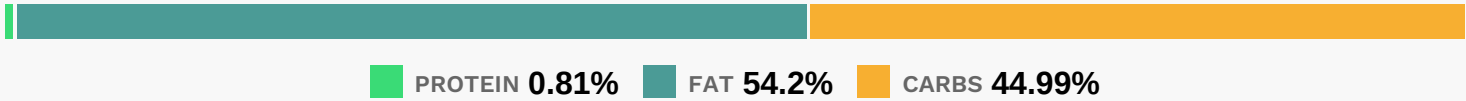
Equipment

- ☐ sauce pan

Directions

- ☐ In a medium saucepan, combine dark brown sugar, corn syrup, butter, salt, and cream. Bring to a boil over medium heat and cook until thickened slightly, about 5 minutes.
- ☐ Add Scotch whisky.

Nutrition Facts



Properties

Glycemic Index:5.67, Glycemic Load:2.77, Inflammation Score:-4, Nutrition Score:2.0743478335764%

Nutrients (% of daily need)

Calories: 373.68kcal (18.68%), Fat: 22.54g (34.68%), Saturated Fat: 14.28g (89.24%), Carbohydrates: 42.11g (14.04%), Net Carbohydrates: 42.11g (15.31%), Sugar: 41.82g (46.47%), Cholesterol: 63.08mg (21.03%), Sodium: 123.78mg (5.38%), Alcohol: 1.8g (100%), Alcohol %: 2.52% (100%), Protein: 0.76g (1.51%), Vitamin A: 764.28IU (15.29%), Calcium: 42.98mg (4.3%), Vitamin E: 0.62mg (4.14%), Vitamin D: 0.6µg (4.01%), Vitamin B2: 0.04mg (2.57%), Vitamin K: 1.96µg (1.87%), Selenium: 1.25µg (1.78%), Phosphorus: 17.29mg (1.73%), Potassium: 60.22mg (1.72%), Iron: 0.22mg (1.23%), Magnesium: 4.43mg (1.11%), Vitamin B1: 0.02mg (1.1%), Vitamin B5: 0.11mg (1.08%), Vitamin B12: 0.06µg (1.06%), Zinc: 0.16mg (1.05%)