



Caramel-Apple Cream Topping

 Gluten Free

READY IN



5 min.

SERVINGS



8

CALORIES



133 kcal

SIDE DISH

Ingredients

- 1 cup whipping cream
- 0.3 cup mrs richardson's butterscotch caramel sauce
- 1 tablespoon brown sugar packed
- 0.5 teaspoon apple pie spice
- 1 serving mrs richardson's butterscotch caramel sauce

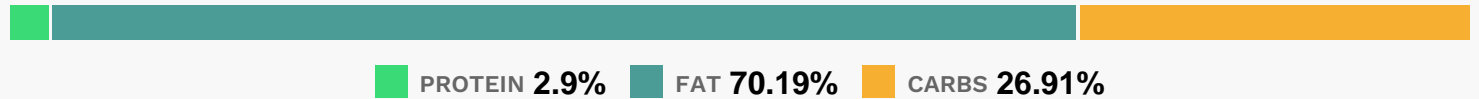
Equipment

- bowl
- hand mixer

Directions

- In large bowl, beat whipping cream with electric mixer on medium speed about 1 minute or until cream begins to thicken, then on high speed until soft peaks form.
- Gradually beat in 1/4 cup caramel topping, the brown sugar and apple pie spice, scraping bowl once, until blended and stiff peaks form. Refrigerate until ready to serve.
- Garnish with additional caramel topping.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:1.4386956646391%

Nutrients (% of daily need)

Calories: 133.33kcal (6.67%), Fat: 10.76g (16.55%), Saturated Fat: 6.85g (42.82%), Carbohydrates: 9.28g (3.09%), Net Carbohydrates: 9.26g (3.37%), Sugar: 9.21g (10.23%), Cholesterol: 33.62mg (11.21%), Sodium: 49.65mg (2.16%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1g (2%), Vitamin A: 448.51IU (8.97%), Vitamin B2: 0.06mg (3.3%), Vitamin D: 0.48µg (3.17%), Calcium: 27.64mg (2.76%), Phosphorus: 22.17mg (2.22%), Vitamin E: 0.28mg (1.88%), Selenium: 1.08µg (1.54%), Manganese: 0.03mg (1.35%), Vitamin B12: 0.07µg (1.16%), Potassium: 39.05mg (1.12%)