



Caramel-Coffee Tassies

READY IN



45 min.

SERVINGS



24

CALORIES



189 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 14 oz individually wrapped caramels
- ☐ 0.5 teaspoon rum / brandy / coffee liqueur brewed
- ☐ 1.5 tablespoons rum / brandy / coffee liqueur brewed
- ☐ 3 oz cream cheese softened
- ☐ 0.3 cup evaporated milk
- ☐ 0.3 cup evaporated milk chilled
- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup shortening

☐ 0.3 cup sugar

Equipment

☐ sauce pan

☐ oven

☐ hand mixer

Directions

☐ Beat butter and cream cheese together until well blended; stir in flour. Form into a ball; chill for one hour or overnight.

☐ Shape dough into 1/2-inch balls; press each into an ungreased mini muffin cup.

☐ Bake at 350 for 10 to 15 minutes or until golden.

☐ Let cool.

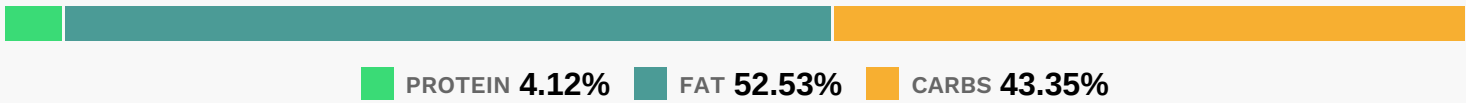
☐ Combine caramels and evaporated milk in a saucepan over medium heat. Stir frequently until melted.

☐ Remove from heat; stir in liqueur or coffee. Spoon caramel filling into baked shells; let cool.

☐ Pipe frosting onto caramel filling.

☐ For Frosting, blend shortening and sugar together until fluffy; add evaporated milk and liqueur or coffee. Beat with an electric mixer on medium-high until fluffy or about 7 to 10 minutes.

Nutrition Facts



Properties

Glycemic Index:11.96, Glycemic Load:13.15, Inflammation Score:-2, Nutrition Score:2.1904347827253%

Nutrients (% of daily need)

Calories: 188.73kcal (9.44%), Fat: 11.19g (17.22%), Saturated Fat: 4.91g (30.72%), Carbohydrates: 20.78g (6.93%), Net Carbohydrates: 20.64g (7.5%), Sugar: 14.86g (16.51%), Cholesterol: 16.68mg (5.56%), Sodium: 88.93mg (3.87%), Alcohol: 0.23g (100%), Alcohol %: 0.65% (100%), Protein: 1.98g (3.95%), Vitamin B2: 0.1mg (5.75%), Calcium: 44.23mg (4.42%), Vitamin B1: 0.06mg (4.18%), Phosphorus: 41.84mg (4.18%), Vitamin A: 187.36IU (3.75%), Selenium: 2.57µg (3.68%), Vitamin E: 0.49mg (3.27%), Vitamin K: 3.03µg (2.88%), Folate: 11.14µg (2.79%), Vitamin B5: 0.22mg

(2.19%), Manganese: 0.04mg (1.91%), Potassium: 65.39mg (1.87%), Vitamin B3: 0.35mg (1.75%), Iron: 0.29mg (1.59%), Magnesium: 5.84mg (1.46%), Vitamin B12: 0.08µg (1.25%), Zinc: 0.18mg (1.19%)