



## Caramel Filling

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



3

CALORIES



1367 kcal

SIDE DISH

### Ingredients

- 1 cup butter
- 2 tablespoons plus
- 2 cups sugar
- 1 cup whipping cream

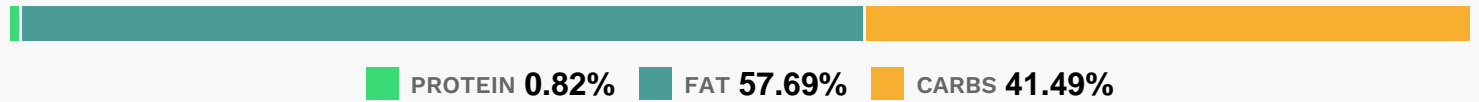
### Equipment

- sauce pan

## Directions

- Melt butter in a heavy 3-quart saucepan over medium heat.
- Add sugar and corn syrup, and cook, stirring constantly, 6 to 8 minutes or until mixture turns a deep caramel color. Gradually add cream, and cook, stirring constantly, 1 to 2 minutes or until smooth.
- Remove from heat, and let cool. Chill 2 hours or until thickened and spreading consistency.
- Note: Caramel Filling may be made up to 3 days ahead and refrigerated.
- Let stand at room temperature 1 hour or until spreading consistency.

## Nutrition Facts



## Properties

Glycemic Index:46.36, Glycemic Load:95.24, Inflammation Score:-8, Nutrition Score:6.3799999602463%

## Nutrients (% of daily need)

Calories: 1367.1kcal (68.36%), Fat: 90.46g (139.17%), Saturated Fat: 57.14g (357.12%), Carbohydrates: 146.36g (48.79%), Net Carbohydrates: 146.36g (53.22%), Sugar: 146.69g (162.99%), Cholesterol: 252.33mg (84.11%), Sodium: 518.38mg (22.54%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.9g (5.79%), Vitamin A: 3057.11IU (61.14%), Vitamin E: 2.49mg (16.57%), Vitamin B2: 0.2mg (11.78%), Vitamin D: 1.27µg (8.46%), Vitamin K: 7.84µg (7.46%), Calcium: 73.76mg (7.38%), Phosphorus: 64.17mg (6.42%), Selenium: 4.04µg (5.77%), Vitamin B12: 0.26µg (4.26%), Vitamin B5: 0.29mg (2.86%), Potassium: 96.34mg (2.75%), Zinc: 0.34mg (2.24%), Vitamin B1: 0.03mg (1.89%), Magnesium: 7.21mg (1.8%), Vitamin B6: 0.03mg (1.5%), Folate: 5.44µg (1.36%)