



## Caramel-Pecan Sauce

 Vegetarian  Gluten Free

READY IN



20 min.

SERVINGS



10

CALORIES



225 kcal

SAUCE

### Ingredients

- 0.8 cup firmly domino brown sugar light packed
- 0.5 cup butter
- 1 cup heavy cream
- 0.5 teaspoon coffee granules instant

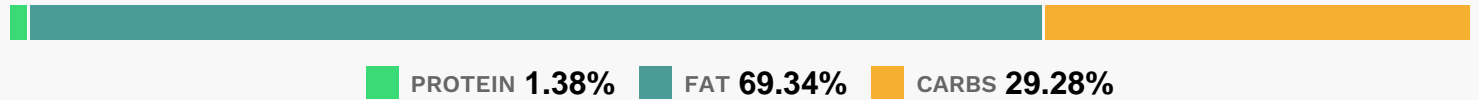
### Equipment

- frying pan
- whisk

## Directions

- Cook butter and sugar in a medium nonstick skillet over medium heat 2 to 3 minutes or until butter melts and sugar dissolves.
- Whisk in heavy cream and coffee granules. Bring mixture to a light boil, stirring constantly. Turn off heat, and let stand on cooktop until slightly cool, stirring often.

## Nutrition Facts



## Properties

Glycemic Index:5, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:1.6391304323207%

## Nutrients (% of daily need)

Calories: 225.18kcal (11.26%), Fat: 17.8g (27.38%), Saturated Fat: 11.31g (70.67%), Carbohydrates: 16.91g (5.64%), Net Carbohydrates: 16.91g (6.15%), Sugar: 16.71g (18.56%), Cholesterol: 51.3mg (17.1%), Sodium: 84.04mg (3.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.8g (1.6%), Vitamin A: 633.5IU (12.67%), Vitamin E: 0.48mg (3.22%), Calcium: 32.2mg (3.22%), Vitamin B2: 0.05mg (2.86%), Vitamin D: 0.38µg (2.54%), Phosphorus: 17.34mg (1.73%), Vitamin K: 1.56µg (1.48%), Selenium: 1.03µg (1.47%), Potassium: 49.05mg (1.4%)