



Cherry Cola Float

 **Gluten Free**  **Low Fod Map**

READY IN



135 min.

SERVINGS



4

CALORIES



474 kcal

DESSERT

Ingredients

- 1 liter coca-cola chilled
- 1 cup half-and-half
- 0.3 cup maraschino cherry syrup for garnish
- 1 cup sugar
- 0.3 teaspoon vanilla extract
- 4 ounces vanilla vodka

Equipment

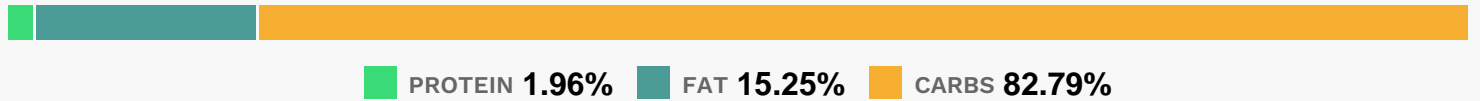
- frying pan

- sauce pan
- whisk
- cake form

Directions

- In a small pan over medium heat, add the sugar and 2 cups water and stir to dissolve. Bring to a boil, remove from the heat, and cool.
- In the saucepan with the cooled sugar syrup, whisk in the maraschino cherry syrup, half-and-half, and vanilla.
- Pour into an 8 by 8-inch cake pan and freeze for at least 2 hours or overnight.
- Fill 4 tall glasses 3/4 full with cola.
- Add 2 scoops of the frozen cherry mixture to each glass and top with a cherry.
- Add 1-ounce vanilla vodka, if using, to each glass.
- Scrape the remaining frozen cherry mixture into a resealable freezer container and keep in the freezer for up to 1 week.

Nutrition Facts



Properties

Glycemic Index:37.02, Glycemic Load:49.92, Inflammation Score:-2, Nutrition Score:2.1500000279883%

Nutrients (% of daily need)

Calories: 474.48kcal (23.72%), Fat: 7.17g (11.03%), Saturated Fat: 4.25g (26.58%), Carbohydrates: 87.58g (29.19%), Net Carbohydrates: 87.58g (31.85%), Sugar: 86.11g (95.68%), Cholesterol: 21.17mg (7.06%), Sodium: 47.69mg (2.07%), Alcohol: 9.55g (100%), Alcohol %: 3% (100%), Caffeine: 19.95mg (6.65%), Protein: 2.07g (4.14%), Phosphorus: 83.85mg (8.38%), Vitamin B2: 0.13mg (7.59%), Calcium: 70.25mg (7.03%), Vitamin A: 214.17IU (4.28%), Selenium: 2.49µg (3.55%), Potassium: 86.5mg (2.47%), Zinc: 0.29mg (1.94%), Vitamin B12: 0.12µg (1.92%), Iron: 0.33mg (1.85%), Vitamin B5: 0.17mg (1.75%), Magnesium: 6.08mg (1.52%), Vitamin B6: 0.03mg (1.52%), Vitamin B1: 0.02mg (1.31%), Vitamin E: 0.15mg (1.01%)