



Choco Cherry-Stout Ice Cream Float

 Dairy Free

READY IN



5 min.

SERVINGS



1

CALORIES



1597 kcal

DESSERT

Ingredients

- 2 tablespoons brown sugar
- 1 cup cherry chocolate chip ice cream
- 1 tablespoon chocolate syrup
- 1 cup cherries dried
- 1 serving chocolate candies such as m and m's, as desired crushed
- 1 can stout beer such as guinness, chilled
- 1 can whipped cream
- 1 shot whisky such as jack daniel's, optional

1 cup favorite whisky such as jack daniel's

Equipment

sauce pan

canning jar

drinking straws

Directions

Watch how to make this recipe.

Swirl the chocolate syrup around in a glass all fancy-like.

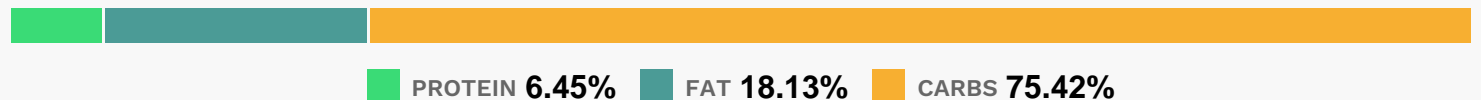
Place the ice cream on the bottom and pour the cold stout slowly into the glass. Top with whipped cream, crushed chocolate candies and Jacked Cherries if using.

Serve with a straw, a long spoon and a shot of whisky, if desired.

Bring the whisky and sugar to a gentle simmer in a small saucepan and simmer until the sugar is dissolved.

Pour the mixture over the cherries in a mason jar and let it sit in the fridge overnight.

Nutrition Facts



Properties

Glycemic Index:135, Glycemic Load:17.93, Inflammation Score:-10, Nutrition Score:15.024347740671%

Nutrients (% of daily need)

Calories: 1596.7kcal (79.83%), Fat: 18.47g (28.42%), Saturated Fat: 11.39g (71.18%), Carbohydrates: 172.89g (57.63%), Net Carbohydrates: 158.98g (57.81%), Sugar: 139.23g (154.7%), Cholesterol: 47.89mg (15.96%), Sodium: 151.11mg (6.57%), Alcohol: 100.93g (100%), Alcohol %: 21.51% (100%), Caffeine: 5.16mg (1.72%), Protein: 14.77g (29.55%), Vitamin A: 4892.6IU (97.85%), Fiber: 13.92g (55.66%), Calcium: 294.1mg (29.41%), Iron: 4.02mg (22.36%), Phosphorus: 177.3mg (17.73%), Copper: 0.33mg (16.56%), Vitamin B2: 0.27mg (15.85%), Manganese: 0.3mg (14.95%), Magnesium: 53.55mg (13.39%), Potassium: 409.67mg (11.7%), Vitamin B5: 0.77mg (7.69%), Zinc: 0.98mg (6.52%), Vitamin B12: 0.39µg (6.43%), Selenium: 3.88µg (5.55%), Folate: 21.79µg (5.45%), Vitamin B1: 0.08mg (5.34%), Vitamin B6: 0.08mg (4.2%), Vitamin E: 0.41mg (2.71%), Vitamin B3: 0.53mg (2.65%), Vitamin D: 0.27µg (1.79%), Vitamin C: 1.05mg (1.28%)