



Chocolate Amaretto Frosting



Gluten Free



Low Fod Map

READY IN



25 min.

SERVINGS



3

CALORIES



779 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.8 cup amaretto
- ☐ 1 cup butter cut into pieces
- ☐ 1 ounce bittersweet chocolate chopped

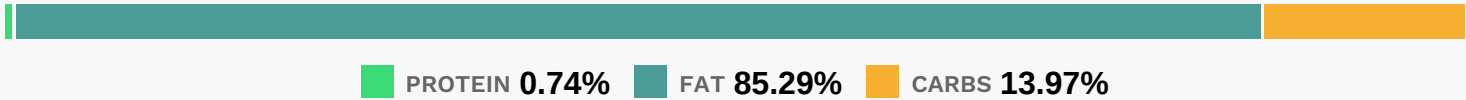
Equipment

- ☐ sauce pan

Directions

In a saucepan over low heat, combine chopped chocolate and amaretto. Stir constantly until the chocolate is almost melted, then remove from the heat and continue to stir until the chocolate is completely melted. Beat in the butter, one piece at a time until smooth. Refrigerate until frosting is of a spreadable consistency.

Nutrition Facts



Properties

Glycemic Index:16.67, Glycemic Load:0.02, Inflammation Score:-8, Nutrition Score:4.5065217367981%

Nutrients (% of daily need)

Calories: 778.96kcal (38.95%), Fat: 65.16g (100.25%), Saturated Fat: 41.04g (256.48%), Carbohydrates: 24g (8%), Net Carbohydrates: 23.24g (8.45%), Sugar: 22.51g (25.01%), Cholesterol: 163.25mg (54.42%), Sodium: 492.2mg (21.4%), Alcohol: 15.34g (100%), Alcohol %: 13.49% (100%), Caffeine: 23.47mg (7.82%), Protein: 1.28g (2.56%), Vitamin A: 1895.64IU (37.91%), Vitamin E: 1.81mg (12.07%), Copper: 0.14mg (7.08%), Manganese: 0.14mg (6.76%), Vitamin K: 5.98µg (5.69%), Magnesium: 19.92mg (4.98%), Phosphorus: 46.27mg (4.63%), Iron: 0.65mg (3.6%), Fiber: 0.76g (3.02%), Potassium: 89.44mg (2.56%), Selenium: 1.73µg (2.47%), Calcium: 24.61mg (2.46%), Vitamin B12: 0.15µg (2.43%), Zinc: 0.34mg (2.24%), Vitamin B2: 0.04mg (2.2%), Vitamin B5: 0.11mg (1.12%)