Chocolate Cake Boiling Icing

Vegetarian   Gluten Free

READY IN	SERVINGS	CALORIES
15 min.	15	97 kcal

DESSERT

Ingredients

- [ ] 0.5 cup brown sugar
- [ ] 5 tablespoons butter melted
- [ ] 0.5 cup coconut flakes flaked
- [ ] 5 tablespoons cup heavy whipping cream

Equipment

- [ ] bowl
- [ ] frying pan
- [ ] oven

- [ ] broiler

Directions

- [ ] Preheat oven to broil.

- [ ] In a medium bowl, stir together the melted butter, brown sugar and cream until well blended. Then mix in the coconut. spread over any cake in a 9x13 inch pan.

- [ ] Place under the preheated broiler for 3 to 5 minutes, until the mixture is bubbly and golden. Be careful not to burn.

Nutrition Facts

PROTEIN 1.54%   **FAT 66.54%**   **CARBS 31.92%**
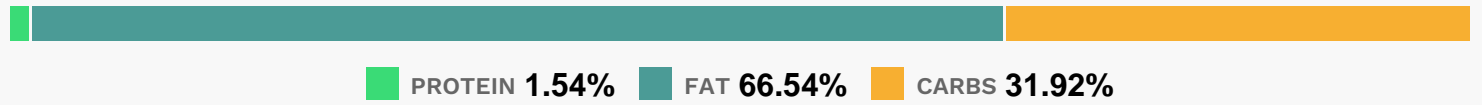
Properties

Glycemic Index:3.33, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.97869565694228%

Nutrients (% of daily need)

Calories: 97.03kcal (4.85%), Fat: 7.42g (11.41%), Saturated Fat: 5.17g (32.31%), Carbohydrates: 8.01g (2.67%), Net Carbohydrates: 7.55g (2.74%), Sugar: 7.47g (8.3%), Cholesterol: 15.68mg (5.23%), Sodium: 34.46mg (1.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.39g (0.77%), Manganese: 0.08mg (4.13%), Vitamin A: 190.12IU (3.8%), Fiber: 0.46g (1.85%), Copper: 0.03mg (1.33%), Selenium: 0.81µg (1.16%), Calcium: 11.24mg (1.12%), Vitamin E: 0.17mg (1.11%), Phosphorus: 10.15mg (1.01%)