



Chocolate Caramel Hazelnut Ice Coffee

 Gluten Free

READY IN



5 min.

SERVINGS



6

CALORIES



117 kcal

BEVERAGE

DRINK

Ingredients

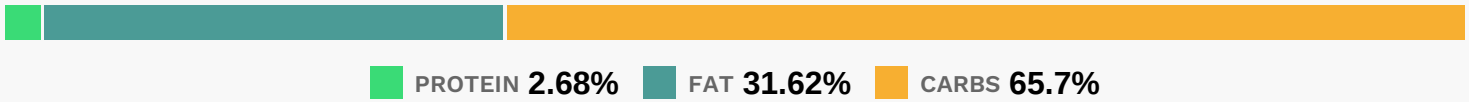
- ☐ 0.3 cup bittersweet chocolate melted
- ☐ 2 tablespoons caramel syrup
- ☐ 2 cups espresso grounds hot
- ☐ 0.3 cup hazelnut-flavored liqueur (recommended: Frangelico)
- ☐ 6 servings ice cubes
- ☐ 0.3 cup simple syrup glaze (equal amounts sugar and water heated until sugar dissolves)
- ☐ 6 servings whipped cream for serving

Equipment

Directions

- ☐ Stir together the espresso, simple syrup, melted chocolate, caramel syrup and hazelnut liqueur in a heat-proof pitcher. Cover and refrigerate until chilled.
- ☐ Fill tall glasses with ice and fill 3/4 of the glass with coffee mixture and top off with whipped cream.

Nutrition Facts



Properties

Glycemic Index:9.17, Glycemic Load:0.41, Inflammation Score:-4, Nutrition Score:3.9656521399384%

Nutrients (% of daily need)

Calories: 116.89kcal (5.84%), Fat: 4.27g (6.57%), Saturated Fat: 2.51g (15.68%), Carbohydrates: 19.96g (6.65%), Net Carbohydrates: 19.37g (7.04%), Sugar: 17.24g (19.15%), Cholesterol: 5mg (1.67%), Sodium: 45.9mg (2%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 173.04mg (57.68%), Protein: 0.81g (1.63%), Vitamin B3: 4.18mg (20.89%), Magnesium: 78.72mg (19.68%), Vitamin B2: 0.16mg (9.13%), Copper: 0.14mg (7.14%), Manganese: 0.14mg (6.97%), Iron: 1.07mg (5.95%), Potassium: 153.88mg (4.4%), Phosphorus: 33.53mg (3.35%), Fiber: 0.58g (2.33%), Zinc: 0.29mg (1.91%), Calcium: 18.93mg (1.89%), Vitamin B1: 0.02mg (1.57%), Selenium: 0.88µg (1.26%), Vitamin A: 50.75IU (1.01%)