



Chocolate Caramel Latte Syrup

 Gluten Free

READY IN



15 min.

SERVINGS



8

CALORIES



517 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.5 cup brown sugar packed
- ☐ 0.3 cup butter
- ☐ 1 cup plus light
- ☐ 1 cup heavy cream
- ☐ 8 ounces chocolate chopped
- ☐ 0.1 teaspoon salt
- ☐ 0.5 cup sugar white

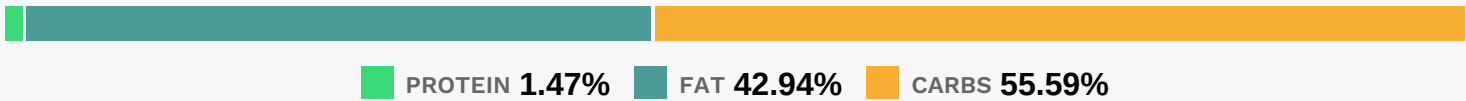
Equipment

☐ sauce pan

Directions

- ☐ In a saucepan, stir together the cream, corn syrup, white sugar, brown sugar and salt. Bring to a rolling boil over medium-high heat and continue to boil until it becomes thick and deep brown, 8 to 10 minutes.
- ☐ Remove from the heat and stir in the chocolate and butter until smooth.

Nutrition Facts



Properties

Glycemic Index:22.71, Glycemic Load:21.58, Inflammation Score:-4, Nutrition Score:4.1899999574475%

Nutrients (% of daily need)

Calories: 516.75kcal (25.84%), Fat: 26.31g (40.48%), Saturated Fat: 16.18g (101.13%), Carbohydrates: 76.65g (25.55%), Net Carbohydrates: 75.09g (27.3%), Sugar: 74.02g (82.24%), Cholesterol: 48.87mg (16.29%), Sodium: 124.92mg (5.43%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 18.71mg (6.24%), Protein: 2.03g (4.05%), Vitamin A: 614.6IU (12.29%), Magnesium: 35.92mg (8.98%), Copper: 0.17mg (8.67%), Vitamin B2: 0.13mg (7.57%), Manganese: 0.15mg (7.49%), Fiber: 1.56g (6.24%), Phosphorus: 61.18mg (6.12%), Iron: 0.92mg (5.1%), Zinc: 0.7mg (4.64%), Calcium: 45.24mg (4.52%), Potassium: 131.15mg (3.75%), Vitamin E: 0.51mg (3.41%), Selenium: 2.3µg (3.28%), Vitamin D: 0.48µg (3.17%), Vitamin K: 3.23µg (3.08%), Vitamin B1: 0.04mg (2.47%), Vitamin B6: 0.03mg (1.42%), Vitamin B5: 0.12mg (1.22%), Vitamin B3: 0.23mg (1.14%)