

# **Chocolate Phosphate Soda**







### Ingredients

3 tablespoons chocolate syrup homemade
O.8 teaspoon citric acid (see note above)
1.8 ounces cocoa powder
1 serving ice cubes
1 pinch salt
7 ounces sugar

## **Equipment**

1 cup water

	sauce pan spatula
Di	rections
	Combine cocoa, sugar, water, and salt in a small saucepan and bring to a boil over mediumhigh heat, stirring frequently. Keep your eye on the syrup as it approaches boiling because it's prone to boil over. Immediately reduce the heat to low and keep the syrup at a steady simmer until it reduces enough to coat the back of a spatula, about 10 minutes.
	Remove from heat, cool to room temperature, and store in the refrigerator.
	Place seltzer, acid phosphate, and chocolate syrup in a highball or other tall glass. Stir to combine. Top each glass with ice to fill and serve immediately.
	Nutrition Facts
	PROTEIN 3.73% FAT 6.19% CARBS 90.08%

#### **Properties**

Glycemic Index:70.09, Glycemic Load:138.54, Inflammation Score:-8, Nutrition Score:23.728261095026%

#### **Flavonoids**

Catechin: 32.16mg, Catechin: 32.16mg, Catechin: 32.16mg, Catechin: 32.16mg Epicatechin: 97.45mg, Epicatechin: 97.45mg, Epicatechin: 97.45mg, Quercetin: 4.96mg, Quercetin: 4.96mg, Quercetin: 4.96mg, Quercetin: 4.96mg

### Nutrients (% of daily need)

Calories: 1055.78kcal (52.79%), Fat: 8.11g (12.48%), Saturated Fat: 4.32g (26.97%), Carbohydrates: 265.44g (88.48%), Net Carbohydrates: 245.52g (89.28%), Sugar: 228.71g (254.12%), Cholesterol: Omg (0%), Sodium: 108.99mg (4.74%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 117.71mg (39.24%), Protein: 10.98g (21.97%), Copper: 2.25mg (112.41%), Manganese: 2.14mg (107.04%), Fiber: 19.92g (79.67%), Magnesium: 289.49mg (72.37%), Iron: 8.26mg (45.9%), Phosphorus: 441.55mg (44.15%), Zinc: 3.87mg (25.77%), Potassium: 892.47mg (25.5%), Selenium: 9.13µg (13.04%), Vitamin B2: 0.19mg (11.02%), Calcium: 82.69mg (8.27%), Vitamin B3: 1.27mg (6.37%), Folate: 17.08µg (4.27%), Vitamin B6: 0.06mg (3.11%), Vitamin B1: 0.04mg (2.94%), Vitamin K: 1.54µg (1.47%), Vitamin B5: 0.13mg (1.34%)