



Christmas cream liqueur

 Vegetarian  Gluten Free

READY IN



12 min.

SERVINGS



1

CALORIES



1570 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 300 g dulce de leche (we used Merchant Gourmet)
- ☐ 1 tbsp coffee dissolved in 1 tbsp boiling water instant
- ☐ 1 tsp vanilla extract
- ☐ 300 ml brandy
- ☐ 284 ml single cream

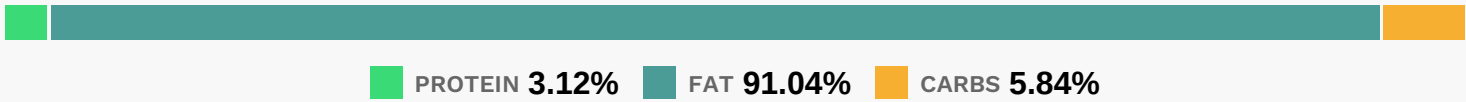
Equipment

- ☐ bowl

Directions

- ☐ Spoon the dulce de leche into a bowl, then beat in the coffee, vanilla and brandy until smooth. Stir in both pots of cream until well mixed.
- ☐ Pour into 1 large or several smaller sterilised bottles. This will keep in the fridge for 2 weeks. Drink in liqueur glasses or serve over ice.

Nutrition Facts



Properties

Glycemic Index:57, Glycemic Load:0, Inflammation Score:-9, Nutrition Score:10.571304310923%

Nutrients (% of daily need)

Calories: 1570.47kcal (78.52%), Fat: 88.71g (136.47%), Saturated Fat: 55.49g (346.8%), Carbohydrates: 12.79g (4.26%), Net Carbohydrates: 12.79g (4.65%), Sugar: 0.85g (0.94%), Cholesterol: 318.45mg (106.15%), Sodium: 102.82mg (4.47%), Alcohol: 103.09g (100%), Alcohol %: 14.51% (100%), Caffeine: 157mg (52.33%), Protein: 6.84g (13.68%), Vitamin A: 2906.25IU (58.13%), Vitamin B2: 0.38mg (22.26%), Calcium: 205.47mg (20.55%), Phosphorus: 202.58mg (20.26%), Vitamin E: 2.52mg (16.83%), Potassium: 467.59mg (13.36%), Vitamin D: 1.72µg (11.48%), Vitamin B12: 0.57µg (9.56%), Magnesium: 36.94mg (9.23%), Vitamin B3: 1.59mg (7.94%), Manganese: 0.15mg (7.65%), Vitamin B5: 0.75mg (7.49%), Vitamin K: 7.84µg (7.47%), Vitamin B1: 0.09mg (5.87%), Zinc: 0.86mg (5.74%), Copper: 0.09mg (4.7%), Vitamin B6: 0.09mg (4.3%), Selenium: 2.06µg (2.95%), Folate: 11.48µg (2.87%), Iron: 0.43mg (2.41%), Vitamin C: 1.72mg (2.09%)