



Coffee-Caramel Sauce



Vegetarian



Gluten Free

READY IN



45 min.

SERVINGS



8

CALORIES



203 kcal

SAUCE

Ingredients

- ☐ 1 tablespoon plus
- ☐ 0.3 teaspoon salt
- ☐ 1 cup strong coffee decoction
- ☐ 1.5 cups sugar
- ☐ 0.3 cup water
- ☐ 0.5 cup whipping cream

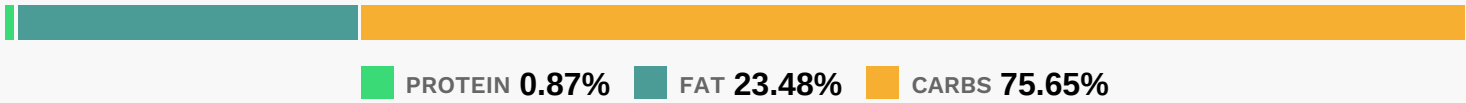
Equipment

- ☐ frying pan

Directions

- ☐ In a 2- to 3-quart pan over medium-high heat, stir sugar, water, and corn syrup until sugar has dissolved and mixture comes to a boil, 2 to 3 minutes. Increase heat to high and boil without stirring until syrup is a deep amber color, 10 to 12 minutes longer.
- ☐ Remove from heat and immediately stir in whipping cream (mixture will foam). When foaming subsides, stir in coffee and salt.
- ☐ Let cool before using, or cover and chill up to 2 weeks (stir before using).

Nutrition Facts



Properties

Glycemic Index:11.14, Glycemic Load:26.58, Inflammation Score:-1, Nutrition Score:0.85434782505035%

Flavonoids

Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg
Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Myricetin: 0.01mg, Myricetin:
0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin:
0.01mg

Nutrients (% of daily need)

Calories: 203.03kcal (10.15%), Fat: 5.5g (8.46%), Saturated Fat: 3.42g (21.39%), Carbohydrates: 39.88g (13.29%),
Net Carbohydrates: 39.88g (14.5%), Sugar: 39.97g (44.41%), Cholesterol: 16.81mg (5.6%), Sodium: 79.73mg (3.47%),
Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 11.85mg (3.95%), Protein: 0.46g (0.92%), Vitamin A: 218.66IU
(4.37%), Vitamin B2: 0.06mg (3.39%), Vitamin D: 0.24µg (1.59%), Calcium: 11.41mg (1.14%), Vitamin B5: 0.11mg (1.13%)