



Coffee-Eggnog Punch

 Gluten Free

READY IN



45 min.

SERVINGS



9

CALORIES



221 kcal

BEVERAGE

DRINK

Ingredients

- 1 cup brandy
- 0.3 cup firmly brown sugar packed
- 4 servings cartons commercial eggnog refrigerated (1-quart)
- 0.3 teaspoon ground cinnamon
- 9 servings ground cinnamon
- 2 tablespoons coffee granules instant
- 0.3 cup kahlua
- 0.3 cup powdered sugar sifted

- 1 teaspoon vanilla extract
- 1 cup whipping cream

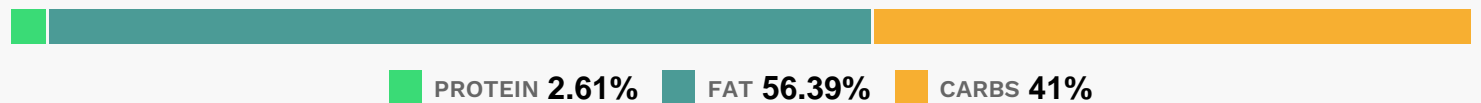
Equipment

- bowl
- hand mixer

Directions

- Combine first 4 ingredients in a large bowl; beat at low speed of an electric mixer until coffee granules dissolve. Stir in brandy and Kahla; chill 1 to 2 hours.
- Pour into a punch bowl.
- Combine whipping cream, powdered sugar, and vanilla; beat at high speed until stiff peaks form. Dollop whipped cream onto punch; sprinkle lightly with additional cinnamon.

Nutrition Facts



Properties

Glycemic Index:8.89, Glycemic Load:0.05, Inflammation Score:-3, Nutrition Score:2.7195652256841%

Nutrients (% of daily need)

Calories: 220.86kcal (11.04%), Fat: 9.62g (14.79%), Saturated Fat: 6.11g (38.19%), Carbohydrates: 15.73g (5.24%), Net Carbohydrates: 14.64g (5.32%), Sugar: 13.16g (14.63%), Cholesterol: 30.14mg (10.05%), Sodium: 10.61mg (0.46%), Alcohol: 10.48g (100%), Alcohol %: 18.16% (100%), Caffeine: 34.89mg (11.63%), Protein: 1g (2.01%), Manganese: 0.39mg (19.41%), Vitamin A: 395.71IU (7.91%), Calcium: 45.35mg (4.53%), Fiber: 1.09g (4.37%), Vitamin B2: 0.05mg (3.2%), Vitamin D: 0.43µg (2.86%), Potassium: 83.43mg (2.38%), Phosphorus: 21.84mg (2.18%), Vitamin E: 0.29mg (1.95%), Magnesium: 7.41mg (1.85%), Vitamin B3: 0.37mg (1.85%), Iron: 0.3mg (1.69%), Selenium: 1.11µg (1.58%), Vitamin K: 1.51µg (1.44%), Copper: 0.02mg (1.03%)