



Coffee Jelly

 Gluten Free

READY IN



45 min.

SERVINGS



8

CALORIES



262 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- ☐ 8 servings milk chocolate shavings
- ☐ 3 cups hot-brewed coffee hot brewed
- ☐ 2 envelopes gelatin powder unflavored
- ☐ 0.8 cup kahlua
- ☐ 1 pinch salt
- ☐ 0.8 cup sugar
- ☐ 1 cup whipping cream

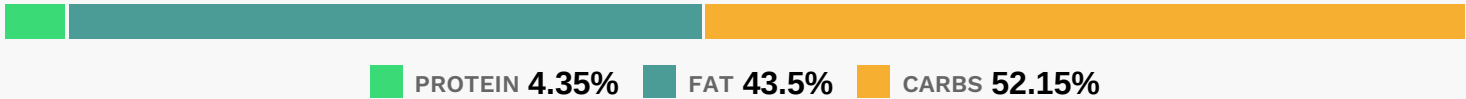
Equipment

☐ bowl

Directions

- ☐ Sprinkle gelatin over Kahla in a small bowl; let stand 5 minutes to soften gelatin.
- ☐ Add hot coffee, sugar, and salt; stir until gelatin dissolves (about 2 minutes).
- ☐ Pour into 6 or 8 lightly greased 4" (1/2 cup) brioche molds; cover and chill overnight.
- ☐ Use fingers to gently pull jelly away from edges of each mold; unmold onto dessert plates. Dollop with whipped cream; sprinkle with chocolate shavings.
- ☐ Unmolding Tip: If jelly does not unmold easily, very quickly dip bottom of each mold into hot water to loosen; unmold onto dessert plates.

Nutrition Facts



Properties

Glycemic Index:8.76, Glycemic Load:13.09, Inflammation Score:-3, Nutrition Score:2.0926086837831%

Flavonoids

Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg
Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Myricetin: 0.04mg,
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0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 261.77kcal (13.09%), Fat: 11.27g (17.34%), Saturated Fat: 7.09g (44.3%), Carbohydrates: 30.4g (10.13%), Net
Carbohydrates: 30.32g (11.02%), Sugar: 30.3g (33.67%), Cholesterol: 33.68mg (11.23%), Sodium: 20.14mg (0.88%),
Alcohol: 4.8g (100%), Alcohol %: 3.75% (100%), Caffeine: 36.41mg (12.14%), Protein: 2.53g (5.07%), Vitamin A:
437.83IU (8.76%), Vitamin B2: 0.13mg (7.74%), Vitamin D: 0.48µg (3.17%), Vitamin B5: 0.31mg (3.07%), Copper:
0.06mg (2.83%), Selenium: 1.78µg (2.54%), Calcium: 23.19mg (2.32%), Phosphorus: 23.2mg (2.32%), Potassium:
78.14mg (2.23%), Vitamin E: 0.29mg (1.92%), Manganese: 0.04mg (1.83%), Magnesium: 6.89mg (1.72%), Vitamin B1:
0.02mg (1.28%), Vitamin K: 1.11µg (1.06%)