



## Coffee Liqueur I

 Vegetarian  Vegan  Gluten Free  Dairy Free  Low Fod Map

READY IN



15 min.

SERVINGS



4

CALORIES



1000 kcal

BEVERAGE

DRINK

### Ingredients

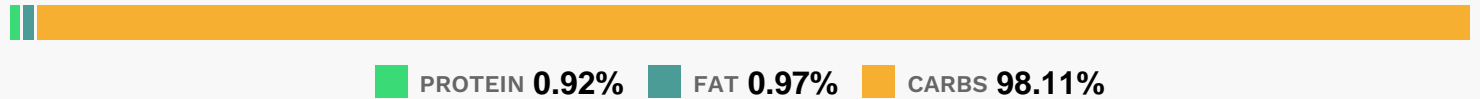
- 2 ounce espresso coffee powder instant
- 1 vanilla pod whole
- 1 pint vodka
- 2 cups water boiling
- 3.5 cups sugar white

### Equipment

## Directions

- Mix coffee and sugar.
- Add boiling water and stir until dissolved. Cool.
- Add Vodka and pour into two 26 ounce empty bottles. Split vanilla into 4 pieces and add to bottles.
- Close bottles tightly and keep in a cool dark place for one month.

## Nutrition Facts



## Properties

Glycemic Index:21.27, Glycemic Load:122.17, Inflammation Score:-4, Nutrition Score:3.5704347698585%

## Nutrients (% of daily need)

Calories: 999.98kcal (50%), Fat: 0.82g (1.26%), Saturated Fat: 0.03g (0.17%), Carbohydrates: 185.3g (61.77%), Net Carbohydrates: 185.3g (67.38%), Sugar: 174.65g (194.06%), Cholesterol: 0mg (0%), Sodium: 14.09mg (0.61%), Alcohol: 39.51g (100%), Alcohol %: 11.73% (100%), Caffeine: 445.09mg (148.36%), Protein: 1.73g (3.46%), Vitamin B3: 4mg (19.99%), Potassium: 506.47mg (14.47%), Manganese: 0.25mg (12.48%), Magnesium: 47.53mg (11.88%), Phosphorus: 48.86mg (4.89%), Selenium: 2.84µg (4.05%), Iron: 0.72mg (4.02%), Copper: 0.06mg (3.14%), Vitamin B2: 0.05mg (3.06%), Calcium: 25.29mg (2.53%)