



Gina's Butterscotch Sundae

 Vegetarian

READY IN



15 min.

SERVINGS



4

CALORIES



1137 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons bourbon
- ☐ 0.5 cup plus
- ☐ 1 pint butter pecan ice cream
- ☐ 1 cup brown sugar light
- ☐ 4 servings maraschino cherry for garnish
- ☐ 1 cup toffee bars chopped recommended: Heath bar
- ☐ 1 stick butter unsalted
- ☐ 1 teaspoon vanilla extract

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4 servings whipped cream for garnish

Equipment

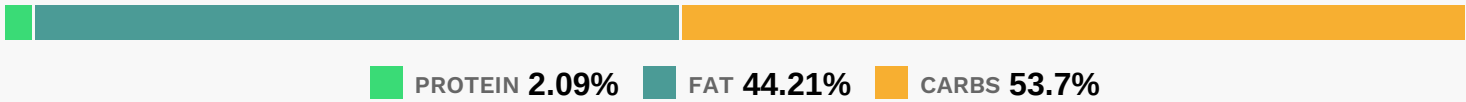
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sauce pan

Directions

- ☐ Scoop ice cream into sundae glasses. Top with warm Butterscotch Sauce, chopped toffee, whipped cream, and a cherry.
- ☐ In a small heavy bottomed saucepan, add the brown sugar, corn syrup, and butter and cook over medium low heat, stirring, until sugar dissolves.
- ☐ Add bourbon and vanilla extract, stirring well.

Nutrition Facts



Properties

Glycemic Index:37.5, Glycemic Load:23.16, Inflammation Score:-6, Nutrition Score:7.3169565667277%

Nutrients (% of daily need)

Calories: 1137.36kcal (56.87%), Fat: 56.61g (87.1%), Saturated Fat: 33g (206.28%), Carbohydrates: 154.74g (51.58%), Net Carbohydrates: 152.37g (55.41%), Sugar: 149.49g (166.1%), Cholesterol: 130.95mg (43.65%), Sodium: 346.84mg (15.08%), Alcohol: 2.85g (100%), Alcohol %: 1.12% (100%), Protein: 6.03g (12.06%), Vitamin A: 1247.34IU (24.95%), Calcium: 221.21mg (22.12%), Vitamin B2: 0.3mg (17.57%), Phosphorus: 139.04mg (13.9%), Fiber: 2.37g (9.46%), Potassium: 327.26mg (9.35%), Vitamin B12: 0.53µg (8.78%), Vitamin B5: 0.81mg (8.12%), Zinc: 1.09mg (7.23%), Vitamin E: 1.05mg (7.01%), Magnesium: 23.48mg (5.87%), Vitamin B1: 0.08mg (5.19%), Selenium: 3.46µg (4.95%), Vitamin D: 0.68µg (4.56%), Vitamin B6: 0.08mg (4.16%), Copper: 0.07mg (3.38%), Iron: 0.53mg (2.95%), Manganese: 0.05mg (2.51%), Vitamin K: 2.52µg (2.4%), Folate: 7.49µg (1.87%), Vitamin B3: 0.22mg (1.1%)