



Girl Scout Cookie

 Gluten Free

READY IN



5 min.

SERVINGS



1

CALORIES



177 kcal

Ingredients

- 0.8 ounce creme de cacao liqueur dark
- 0.5 ounce cup heavy whipping cream
- 1 serving ice cubes
- 0.8 ounce peach schnapps

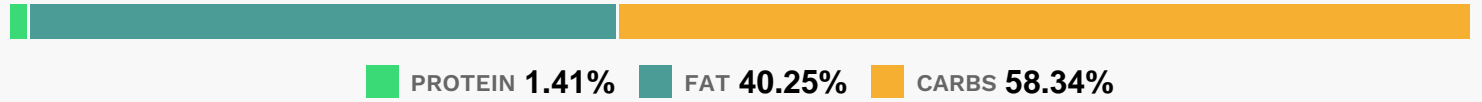
Equipment

Directions

- Fill a cocktail glass with ice and place it in the freezer to chill.

- Place the schnapps, crème de cacao, and cream in a cocktail shaker.
- Add ice to fill the shaker halfway, cover, and shake until the outside is frosted, about 30 seconds. Strain into the chilled glass. Variations: Almond Joy: Substitute amaretto for the peppermint schnapps. Chocolate Cake: Substitute 1/2 ounce each of Frangelico and vodka for the peppermint schnapps and crème de cacao.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:0.61739130925549%

Nutrients (% of daily need)

Calories: 176.62kcal (8.83%), Fat: 5.12g (7.87%), Saturated Fat: 3.26g (20.38%), Carbohydrates: 16.69g (5.56%), Net Carbohydrates: 16.69g (6.07%), Sugar: 11.41g (12.67%), Cholesterol: 16.02mg (5.34%), Sodium: 6.63mg (0.29%), Alcohol: 4.04g (100%), Alcohol %: 4.54% (100%), Protein: 0.4g (0.81%), Vitamin A: 208.37IU (4.17%), Vitamin B2: 0.03mg (1.57%), Vitamin D: 0.23µg (1.51%), Calcium: 11.04mg (1.1%)