



Homemade Coffee Liqueur



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



10 min.

SERVINGS



10

CALORIES



445 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.3 cup espresso grounds instant
- ☐ 4 cups sugar
- ☐ 8 inch vanilla pod split
- ☐ 2 cups vodka

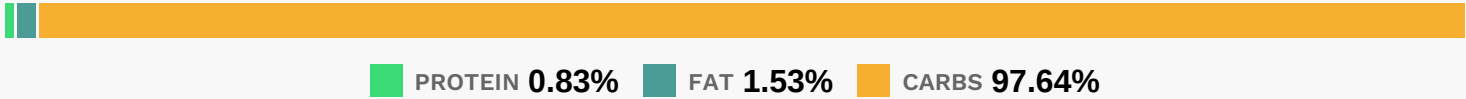
Equipment

- ☐ sauce pan
- ☐ whisk

Directions

- ☐ Bring 2 cups water to a boil in a large saucepan over medium-high heat.
- ☐ Remove from heat, and whisk in sugar and instant espresso, whisking until completely dissolved.
- ☐ Let cool 10 minutes.
- ☐ Stir in vodka and, if desired, chocolate liqueur until well blended.
- ☐ Pour mixture into a 2-qt. glass bottle.
- ☐ Add vanilla bean. Cover tightly with lid, and shake thoroughly.
- ☐ Let stand in a cool, dark place 1 month, shaking at least once weekly.
- ☐ Note: For testing purposes only, we used Godiva Original Chocolate Liqueur.

Nutrition Facts



Properties

Glycemic Index:8.51, Glycemic Load:55.85, Inflammation Score:-2, Nutrition Score:1.4673913100167%

Nutrients (% of daily need)

Calories: 444.53kcal (22.23%), Fat: 0.59g (0.91%), Saturated Fat: 0.01g (0.07%), Carbohydrates: 84.65g (28.22%), Net Carbohydrates: 84.65g (30.78%), Sugar: 79.84g (88.71%), Cholesterol: 0mg (0%), Sodium: 3.47mg (0.15%), Alcohol: 16.03g (100%), Alcohol %: 14.95% (100%), Caffeine: 185.72mg (61.91%), Protein: 0.72g (1.44%), Vitamin B3: 1.67mg (8.34%), Potassium: 211.46mg (6.04%), Manganese: 0.1mg (5.22%), Magnesium: 19.34mg (4.84%), Phosphorus: 20.32mg (2.03%), Selenium: 1.23µg (1.75%), Iron: 0.31mg (1.7%), Vitamin B2: 0.02mg (1.35%)