



## Iced Hazelnut Coffee Coolers

 Gluten Free

READY IN



190 min.

SERVINGS



12

CALORIES



205 kcal

BEVERAGE

DRINK

### Ingredients

- 0.3 teaspoon ground cinnamon
- 12 servings ground cinnamon
- 0.7 cup coffee dry instant ()
- 8 cups milk
- 1.5 cups non-dairy creamer like mimicreme
- 1 cup water
- 12 servings whipped cream

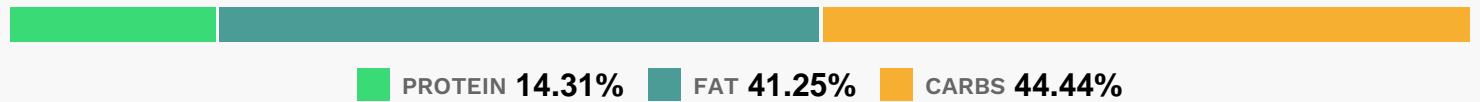
### Equipment

- bowl
- blender

## Directions

- In medium bowl, mix coffee, creamer, water and 1/4 teaspoon cinnamon, stirring until coffee is dissolved.
- Pour into 2 ice-cube trays. Freeze at least 3 hours or until hardened.
- Transfer cubes to plastic storage container or bag.
- For each serving, place 2 coffee cubes, 2/3 cup milk and 4 water ice cubes in blender. Cover and blend on high speed about 20 seconds or until blended and slightly slushy.
- Pour into glass. Top with dollop of whipped cream and sprinkle of cinnamon.

## Nutrition Facts



## Properties

Glycemic Index:8.58, Glycemic Load:3.33, Inflammation Score:-4, Nutrition Score:9.9447826788477%

## Nutrients (% of daily need)

Calories: 205.26kcal (10.26%), Fat: 9.62g (14.8%), Saturated Fat: 4.47g (27.94%), Carbohydrates: 23.32g (7.77%), Net Carbohydrates: 22.24g (8.09%), Sugar: 11.77g (13.08%), Cholesterol: 24.08mg (8.03%), Sodium: 88.45mg (3.85%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 412.71mg (137.57%), Protein: 7.51g (15.02%), Manganese: 0.59mg (29.41%), Calcium: 248.42mg (24.84%), Phosphorus: 229.97mg (23%), Potassium: 784.21mg (22.41%), Vitamin B3: 3.91mg (19.54%), Magnesium: 64.58mg (16.15%), Vitamin B12: 0.9µg (14.93%), Vitamin B2: 0.24mg (14.06%), Vitamin D: 1.81µg (12.09%), Selenium: 5.22µg (7.46%), Vitamin B5: 0.65mg (6.45%), Vitamin B1: 0.09mg (6.32%), Vitamin A: 315.14IU (6.3%), Vitamin B6: 0.11mg (5.44%), Zinc: 0.78mg (5.2%), Fiber: 1.08g (4.34%), Iron: 0.76mg (4.23%), Vitamin E: 0.41mg (2.73%), Vitamin K: 2.24µg (2.13%), Copper: 0.03mg (1.53%)