



Mexican Coffee



Gluten Free



Dairy Free

READY IN



25 min.

SERVINGS



10

CALORIES



108 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.5 cup brown sugar packed
- ☐ 0.5 cup chocolate syrup
- ☐ 1 cup hot-brewed coffee dry ()
- ☐ 4 tablespoons ground cinnamon
- ☐ 1 teaspoon vanilla
- ☐ 12 cups water
- ☐ 10 servings whipped cream

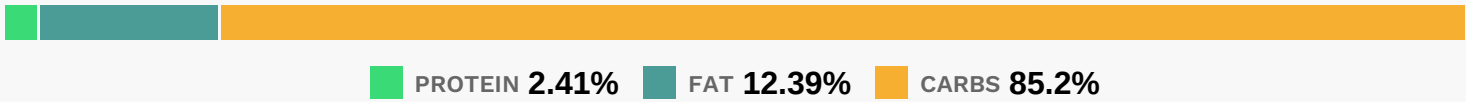
Equipment

☐ dutch oven

Directions

- ☐ Heat water, brown sugar, cinnamon and cloves to boiling in Dutch oven, stirring to dissolve sugar. Stir in coffee; reduce heat to medium-low. Cover and simmer 5 minutes.
- ☐ Stir in chocolate syrup and vanilla; remove from heat.
- ☐ Let stand 5 minutes for coffee grounds to settle. Strain coffee into coffee server or individual cups; discard grounds mixture.
- ☐ Serve with whipped cream.

Nutrition Facts



Properties

Glycemic Index:6, Glycemic Load:0.46, Inflammation Score:-1, Nutrition Score:3.3365217110385%

Flavonoids

Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg
Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Myricetin: 0.01mg, Myricetin:
0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin:
0.01mg

Nutrients (% of daily need)

Calories: 108.36kcal (5.42%), Fat: 1.55g (2.38%), Saturated Fat: 0.92g (5.75%), Carbohydrates: 23.93g (7.98%), Net
Carbohydrates: 21.85g (7.94%), Sugar: 18.72g (20.8%), Cholesterol: 4.56mg (1.52%), Sodium: 29.39mg (1.28%),
Alcohol: 0.14g (100%), Alcohol %: 0.05% (100%), Caffeine: 10.38mg (3.46%), Protein: 0.68g (1.35%), Manganese:
0.63mg (31.48%), Fiber: 2.09g (8.36%), Copper: 0.14mg (6.98%), Calcium: 58.39mg (5.84%), Magnesium: 16.92mg
(4.23%), Iron: 0.67mg (3.7%), Phosphorus: 27.91mg (2.79%), Potassium: 83.05mg (2.37%), Vitamin B2: 0.03mg
(1.83%), Zinc: 0.23mg (1.51%), Vitamin K: 1.21µg (1.15%), Vitamin B5: 0.11mg (1.07%), Vitamin A: 50.54IU (1.01%)