



Ingredients

1 cup firmly brown sugar light packed
1 teaspoon cornstarch
1 tablespoon orange juice concentrate thawed
6 ounce pineapple juice canned
2 teaspoons vanilla extract

Equipment

sauce pan

Directions Bring first 4 ingredients to a boil in a small saucepan over medium heat; cook 5 minutes, stirring constantly. Remove from heat. Stir in vanilla. Cool slightly. Note: This recipe makes more syrup than is needed for Coconut French Toast. Store extra syrup in an air-tight container in the refrigerator. Serve syrup over waffles or pancakes, or stir into oatmeal. Nutrition Facts PROTEIN 0.59% ■ FAT 0.2% ■ CARBS 99.21%

Properties

Glycemic Index:O, Glycemic Load:O, Inflammation Score:-1, Nutrition Score:0.54826086613795%

Nutrients (% of daily need)

Calories: 61.91kcal (3.1%), Fat: 0.01g (0.02%), Saturated Fat: Og (0.01%), Carbohydrates: 15.65g (5.22%), Net Carbohydrates: 15.5g (5.64%), Sugar: 15.19g (16.88%), Cholesterol: Omg (0%), Sodium: 4.08mg (0.18%), Alcohol: 0.17g (100%), Alcohol %: 0.84% (100%), Protein: 0.09g (0.19%), Vitamin C: 2.34mg (2.84%), Calcium: 13.52mg (1.35%), Potassium: 38.03mg (1.09%)