



## Organic Chocolate Cream Liqueur

 Vegetarian

READY IN



255 min.

SERVINGS



4

CALORIES



904 kcal

BEVERAGE

DRINK

### Ingredients

- 3.5 ounces chocolate dark green 70% organic (such as & Black's Chocolate)
- 14 ounce condensed milk canned
- 3 eggs
- 1.3 ounce espresso grounds cooled room temperature brewed
- 1 cup heavy cream
- 1.3 cups scotch whiskey
- 1 teaspoon vanilla extract

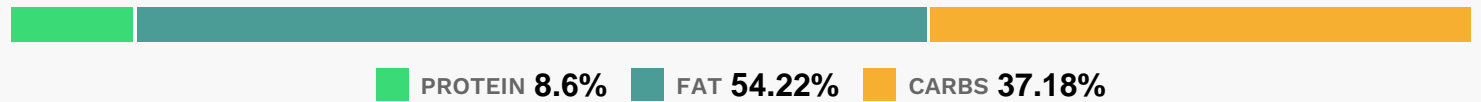
### Equipment

- bowl
- whisk
- double boiler

## Directions

- Melt the chocolate with the cream in a double boiler over medium-low heat, stirring constantly until the mixture is smooth; remove from heat and set aside to cool.
- Whisk the eggs and vanilla extract together in a large bowl until combined; stir the condensed milk into the mixture. Slowly pour the whiskey into the egg mixture while stirring until completely incorporated.
- Add the chocolate mixture and the espresso; beat with the whisk until the mixture is uniform in color.
- Pour into a bottle, cap, and chill in refrigerator at least 4 hours before enjoying. Store in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:24.75, Glycemic Load:34.93, Inflammation Score:-8, Nutrition Score:18.033478239308%

## Nutrients (% of daily need)

Calories: 904.39kcal (45.22%), Fat: 43.84g (67.45%), Saturated Fat: 26.25g (164.05%), Carbohydrates: 67.64g (22.55%), Net Carbohydrates: 64.94g (23.61%), Sugar: 61.99g (68.88%), Cholesterol: 224.48mg (74.83%), Sodium: 195.23mg (8.49%), Alcohol: 26.89g (100%), Alcohol %: 11.36% (100%), Caffeine: 38.63mg (12.88%), Protein: 15.64g (31.28%), Phosphorus: 430.18mg (43.02%), Vitamin B2: 0.71mg (41.89%), Selenium: 28.29µg (40.41%), Calcium: 357.94mg (35.79%), Vitamin A: 1327.45IU (26.55%), Manganese: 0.51mg (25.58%), Copper: 0.5mg (24.94%), Magnesium: 97.69mg (24.42%), Iron: 3.8mg (21.14%), Potassium: 659.95mg (18.86%), Zinc: 2.34mg (15.62%), Vitamin B5: 1.51mg (15.08%), Vitamin B12: 0.89µg (14.92%), Vitamin D: 1.81µg (12.07%), Fiber: 2.7g (10.82%), Vitamin B1: 0.13mg (8.6%), Vitamin E: 1.2mg (8%), Folate: 28.89µg (7.22%), Vitamin B6: 0.14mg (6.87%), Vitamin B3: 1.04mg (5.18%), Vitamin K: 4.42µg (4.21%), Vitamin C: 2.95mg (3.58%)