



Quick Caramel Sauce

READY IN



45 min.

SERVINGS



4

CALORIES



226 kcal

SAUCE

Ingredients

- 2 tablespoons bourbon
- 1 tablespoon butter
- 12 ounce caramel topping

Equipment

- sauce pan

Directions

Combine caramel topping and butter in a small saucepan. Cook over medium heat until butter melts and sauce is thoroughly heated, stirring often.

Remove from heat, and stir in bourbon. Cool sauce slightly.

Nutrition Facts

PROTEIN 1.9% **FAT 11.34%** **CARBS 86.76%**

Properties

Glycemic Index:3.75, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.0639130541974%

Nutrients (% of daily need)

Calories: 226.19kcal (11.31%), Fat: 2.82g (4.33%), Saturated Fat: 0.58g (3.65%), Carbohydrates: 48.51g (16.17%), Net Carbohydrates: 48.51g (17.64%), Sugar: 48.48g (53.86%), Cholesterol: 0mg (0%), Sodium: 323.1mg (14.05%), Alcohol: 2.51g (100%), Alcohol %: 3.31% (100%), Protein: 1.06g (2.12%), Calcium: 42.72mg (4.27%), Vitamin A: 201.74IU (4.03%), Phosphorus: 34.27mg (3.43%), Vitamin B12: 0.16µg (2.61%), Manganese: 0.04mg (2.19%), Potassium: 57.75mg (1.65%), Selenium: 1.11µg (1.58%), Vitamin B5: 0.14mg (1.37%), Magnesium: 4.36mg (1.09%), Vitamin E: 0.15mg (1.01%)