

Satiny Chocolate Glaze

 Gluten Free

READY IN



18 min.

SERVINGS



4

CALORIES



287 kcal

SIDE DISH

Ingredients

- 3 tablespoons butter
- 1 tablespoon plus light
- 0.8 cup semi chocolate chips
- 0.3 teaspoon vanilla extract

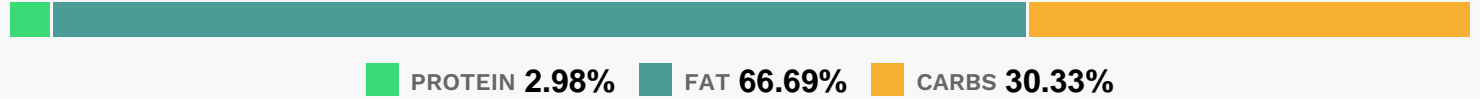
Equipment

- double boiler

Directions

- In a double boiler over hot, but not boiling water, combine chocolate chips, butter, and corn syrup. Stir until chips are melted and mixture is smooth, then add vanilla.
- Spread warm glaze over top of cake, letting it drizzle down the sides.

Nutrition Facts



Properties

Glycemic Index:17.25, Glycemic Load:0.81, Inflammation Score:-4, Nutrition Score:5.5113043273273%

Nutrients (% of daily need)

Calories: 286.98kcal (14.35%), Fat: 21.46g (33.01%), Saturated Fat: 12.83g (80.2%), Carbohydrates: 21.95g (7.32%), Net Carbohydrates: 19.25g (7%), Sugar: 16.65g (18.5%), Cholesterol: 24.6mg (8.2%), Sodium: 74.32mg (3.23%), Alcohol: 0.09g (100%), Alcohol %: 0.22% (100%), Caffeine: 29.02mg (9.68%), Protein: 2.15g (4.31%), Manganese: 0.45mg (22.39%), Copper: 0.42mg (21.07%), Magnesium: 59.69mg (14.92%), Iron: 2.14mg (11.86%), Fiber: 2.7g (10.8%), Phosphorus: 90.29mg (9.03%), Zinc: 0.93mg (6.19%), Vitamin A: 279.27IU (5.59%), Potassium: 194.31mg (5.55%), Selenium: 2.98µg (4.26%), Vitamin K: 3.16µg (3.01%), Vitamin E: 0.44mg (2.95%), Calcium: 24.19mg (2.42%), Vitamin B3: 0.29mg (1.44%), Vitamin B12: 0.08µg (1.31%), Vitamin B2: 0.02mg (1.2%), Vitamin B5: 0.11mg (1.13%)