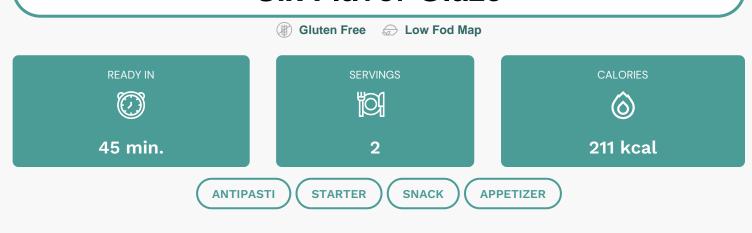


Six Flavor Glaze



Ingredients

U.5 teaspoon almond extract
O.5 teaspoon butter extract flavored
O.5 teaspoon coconut extract
0.5 teaspoon lemon extract
0.5 teaspoon rum extract flavored
0.5 teaspoon vanilla extract
0.3 cup water
0.5 cup sugar white

Equipment sauce pan

Directions

Combine sugar, water, extracts, and flavorings in a saucepan. Bring to a boil, stirring until sugar is dissolved. Spoon hot glaze over cake.

Nutrition Facts



Properties

Glycemic Index:60.05, Glycemic Load:34.91, Inflammation Score:1, Nutrition Score:0.18086956319926%

Nutrients (% of daily need)

Calories: 210.77kcal (10.54%), Fat: 1.18g (1.81%), Saturated Fat: 0.64g (4.02%), Carbohydrates: 50.21g (16.74%), Net Carbohydrates: 50.21g (18.26%), Sugar: 50.31g (55.9%), Cholesterol: 2.69mg (0.9%), Sodium: 10.31mg (0.45%), Alcohol: 1.11g (100%), Alcohol %: 1.63% (100%), Protein: 0.01g (0.03%)