



Snickerdoodle Cookie Cocktail

 **Gluten Free**  **Popular**  **Low Fod Map**

READY IN



70 min.

SERVINGS



1

CALORIES



1101 kcal

BEVERAGE

DRINK

Ingredients

- 2 cinnamon sticks
- 1 serving cinnamon sugar
- 1 tablespoon creme de cacao liqueur white
- 2 tablespoons half and half
- 2 tablespoons simple syrup glaze
- 1 cup sugar
- 2 tablespoons vodka
- 1 cup water

Equipment

sauce pan

Directions

- To make Cinnamon Simple Syrup, mix sugar, water and cinnamon sticks in 1-quart saucepan.
- Heat to boiling over medium-high heat, stirring until sugar is dissolved.
- Remove from heat; set aside 1 hour to cool. Discard cinnamon sticks.
- Pour syrup into glass jar. Cover jar, and refrigerate until needed. Makes 1 1/4 cups.
- To prepare cocktail, fill cocktail shaker with ice.
- Add 1 ounce of the cinnamon simple syrup, the vodka, half-and-half and creme de cacao; cover and shake. Strain into cocktail glass.
- Sprinkle with cinnamon-sugar.

Nutrition Facts

PROTEIN 0.46% **FAT 3.57%** **CARBS 95.97%**

Properties

Glycemic Index:160.18, Glycemic Load:148.09, Inflammation Score:-1, Nutrition Score:6.2782608724159%

Nutrients (% of daily need)

Calories: 1101kcal (55.05%), Fat: 4.22g (6.48%), Saturated Fat: 2.13g (13.33%), Carbohydrates: 255.18g (85.06%), Net Carbohydrates: 251.46g (91.44%), Sugar: 246.46g (273.85%), Cholesterol: 10.5mg (3.5%), Sodium: 56.45mg (2.45%), Alcohol: 12.83g (100%), Alcohol %: 2.85% (100%), Protein: 1.22g (2.44%), Manganese: 1.23mg (61.57%), Fiber: 3.72g (14.87%), Iron: 2.15mg (11.92%), Calcium: 116.66mg (11.67%), Vitamin B2: 0.13mg (7.5%), Copper: 0.09mg (4.51%), Vitamin B1: 0.06mg (4.27%), Selenium: 2.73µg (3.9%), Phosphorus: 37.68mg (3.77%), Magnesium: 13.57mg (3.39%), Potassium: 99.51mg (2.84%), Vitamin A: 126.85IU (2.54%), Vitamin K: 2.57µg (2.45%), Zinc: 0.37mg (2.44%), Vitamin E: 0.24mg (1.58%), Vitamin B6: 0.03mg (1.3%), Vitamin B5: 0.11mg (1.12%)