



Snickerdoodle Cookie Cocktail

 **Gluten Free**  **Dairy Free**  **Low Fod Map**

READY IN



70 min.

SERVINGS



1

CALORIES



1020 kcal

BEVERAGE

DRINK

Ingredients

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

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 0.15% **FAT 0.69%** **CARBS 99.16%**

Properties

Glycemic Index:95.09, Glycemic Load:139.74, Inflammation Score:-1, Nutrition Score:6.5639130589755%

Nutrients (% of daily need)

Calories: 1020.44kcal (51.02%), Fat: 0.75g (1.16%), Saturated Fat: 0.03g (0.19%), Carbohydrates: 243.55g (81.18%), Net Carbohydrates: 238.77g (86.82%), Sugar: 233.29g (259.21%), Cholesterol: 0mg (0%), Sodium: 38.23mg (1.66%), Alcohol: 12.83g (100%), Alcohol %: 3.07% (100%), Protein: 0.36g (0.72%), Manganese: 1.58mg (79%), Fiber: 4.78g (19.12%), Iron: 2.29mg (12.73%), Calcium: 104.48mg (10.45%), Copper: 0.09mg (4.67%), Vitamin B2: 0.07mg (3.99%), Vitamin B1: 0.06mg (3.7%), Magnesium: 11.77mg (2.94%), Vitamin K: 2.81µg (2.67%), Selenium: 1.76µg (2.51%), Potassium: 68.29mg (1.95%), Zinc: 0.28mg (1.9%), Vitamin E: 0.21mg (1.39%), Phosphorus: 10.46mg (1.05%)