



## Stout Float with Orange Blossom Honey and Gingersnap Tuile

READY IN



24 min.

SERVINGS



2

CALORIES



914 kcal

DESSERT

### Ingredients

- 0.3 cup brown sugar
- 0.5 stick butter room temperature
- 1 egg white
- 16 gingersnaps
- 2 tablespoons blackstrap molasses
- 2 tablespoons orange blossom honey
- 1 pinch salt
- 2 bottles porter (recommended: Guinness)

4 scoops whipped cream

## Equipment

food processor

frying pan

baking paper

oven

## Directions

Preheat oven to 350 degrees F

Place the ginger snaps in a food processor and grind to a fine powder.

Add the egg white, butter, sugar, molasses, and salt and puree until smooth.

Spread the mixture over a sheet pan lined with a silicon mat or parchment paper.

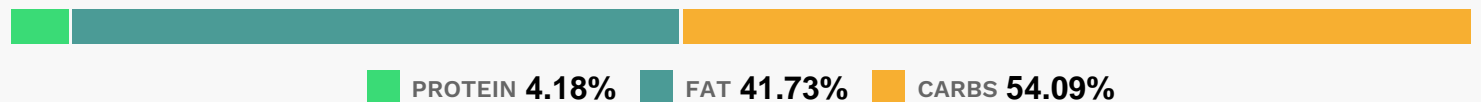
Bake in the oven for 7 to 9 minutes until set.

Remove from the oven, allow to cool and then break into pieces.

Fill 2 chilled float glasses 1/4 of the way with stout and add 2 scoops of ice cream per glass.

Add a tablespoon of honey to each, top with the remaining stout and garnish with a piece of the tuile.

## Nutrition Facts



## Properties

Glycemic Index:77.5, Glycemic Load:25.02, Inflammation Score:-8, Nutrition Score:16.73130426977%

## Nutrients (% of daily need)

Calories: 914.24kcal (45.71%), Fat: 42.96g (66.1%), Saturated Fat: 24.86g (155.37%), Carbohydrates: 125.28g (41.76%), Net Carbohydrates: 123.12g (44.77%), Sugar: 89.76g (99.73%), Cholesterol: 118.82mg (39.61%), Sodium: 659.99mg (28.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 9.68g (19.36%), Manganese: 1.21mg (60.63%), Vitamin B2: 0.56mg (32.75%), Calcium: 291.36mg (29.14%), Iron: 4.92mg (27.36%), Vitamin A: 1262.81IU (25.26%), Magnesium: 99.84mg (24.96%), Potassium: 828.44mg (23.67%), Phosphorus: 201.78mg (20.18%), Selenium: 12.51µg (17.88%), Copper: 0.32mg (15.96%), Folate: 57.13µg (14.28%), Vitamin B6: 0.27mg (13.44%),

Vitamin B5: 1.25mg (12.48%), Vitamin B1: 0.18mg (11.76%), Vitamin B3: 2.22mg (11.11%), Vitamin E: 1.59mg (10.63%),  
Vitamin B12: 0.58µg (9.61%), Zinc: 1.32mg (8.79%), Fiber: 2.16g (8.62%), Vitamin K: 3.77µg (3.59%), Vitamin D:  
0.26µg (1.76%)