



Vegan Iced Coffee with a Kick



Gluten Free



Dairy Free



Low Fod Map

READY IN



10 min.

SERVINGS



4

CALORIES



216 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.5 cup coffee-bean granita
- ☐ 0.5 cup dairy-free creamer divided
- ☐ 4 servings ice cubes
- ☐ 1 cup kahlua divided
- ☐ 4 cups water cold

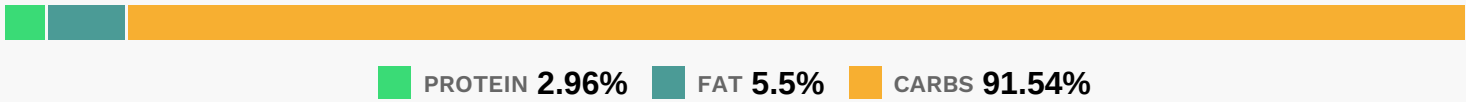
Equipment

- ☐ sieve

Directions

- ☐
- In a pitcher, combine the water and coffee beans. Stir and let sit on the counter for 12 hours.Strain through a coffee strainer and cover and refrigerate. This will keep for up to one week refrigerated.In each glass, pour 1/4 cup Kahlua and 2 tablespoons vegan creamer.
- ☐
- Add the ice cubes and a generous cup of coffee. Stir and serve at once.

Nutrition Facts



Properties

Glycemic Index:8.35, Glycemic Load:0.3, Inflammation Score:-3, Nutrition Score:2.036521754835%

Nutrients (% of daily need)

Calories: 215.65kcal (10.78%), Fat: 0.76g (1.18%), Saturated Fat: 0.12g (0.75%), Carbohydrates: 28.63g (9.54%), Net Carbohydrates: 28.51g (10.37%), Sugar: 28.36g (31.51%), Cholesterol: 0mg (0%), Sodium: 34.1mg (1.48%), Alcohol: 12.8g (100%), Alcohol %: 4.16% (100%), Caffeine: 12.51mg (4.17%), Protein: 0.93g (1.85%), Vitamin B12: 0.32µg (5.31%), Calcium: 50.08mg (5.01%), Vitamin E: 0.74mg (4.96%), Vitamin B3: 0.97mg (4.86%), Copper: 0.08mg (4.15%), Vitamin B2: 0.06mg (3.45%), Vitamin B6: 0.07mg (3.44%), Vitamin C: 2.12mg (2.57%), Folate: 9.44µg (2.36%), Vitamin D: 0.35µg (2.36%), Vitamin A: 115.93IU (2.32%), Vitamin B1: 0.02mg (1.22%), Potassium: 41.6mg (1.19%)