

# Blackberry Chambord Royale

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## Servings: 6

2 tablespoons Chambord (raspberry-flavored liqueur)  
2 cups fresh blackberries, frozen  
1 bottle (750 ml) champagne or sparkling wine, chilled

Pour one teaspoon of Chambord into each of six champagne flutes.

Place three frozen blackberries in each glass.

Pour about 2/3 cup of champagne into each glass.

Serve immediately.

*Purchase fresh berries, and freeze them in a single layer on a baking sheet so they'll hold their shape.*

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Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .

Beverages

## Per Serving Nutritional Analysis

Calories (kcal):	0	Vitamin B6 (mg):	0mg
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	0.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	0mg
Total Fat (g):	0g	Folacin (mcg):	0mcg
Saturated Fat (g):	0g	Niacin (mg):	0mg
Monounsaturated Fat (g):	0g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	0g	Alcohol (kcal):	0
Cholesterol (mg):	0mg	% Refused:	0.0%
Carbohydrate (g):	0g	<b>Food Exchanges</b>	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	0g	Lean Meat:	0
Sodium (mg):	0mg	Vegetable:	0
Potassium (mg):	0mg	Fruit:	0
Calcium (mg):	0mg	Non-Fat Milk:	0

**Iron (mg):** 0mg  
**Zinc (mg):** 0mg  
**Vitamin C (mg):** 0mg  
**Vitamin A (i.u.):** 0IU  
**Vitamin A (r.e.):** 0RE

**Fat:** 0  
**Other Carbohydrates:** 0

## Nutrition Facts

Servings per Recipe: 6

### Amount Per Serving

**Calories** 0 **Calories from Fat:** 0

### % Daily Values\*

<b>Total Fat</b>	0g			0%
	Saturated Fat	0g		0%
<b>Cholesterol</b>	0mg			0%
<b>Sodium</b>	0mg			0%
<b>Total Carbohydrates</b>	0g			0%
	Dietary Fiber	0g		0%
<b>Protein</b>	0g			

<b>Vitamin A</b>				0%
<b>Vitamin C</b>				0%
<b>Calcium</b>				0%
<b>Iron</b>				0%

*\* Percent Daily Values are based on a 2000 calorie diet.*