Coffee-Kahlua Cream Sauce

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1/2 cup sugar
4 teaspoons cornstarch
1 cup whipping cream
1/2 cup freshly brewed strong coffee
1/2 cup Kahlua

Bake:

In a medium saucepan, stir together the sugar and cornstarch. Add the whipping cream, coffee and Kahlua. Cook and stir over medium heat until thickened and bubbly. Cook and stir for 2 minutes more.

Per Serving (excluding unknown items): 1716 Calories; 88g Fat (51.6% calories from fat); 5g Protein; 181g Carbohydrate; trace Dietary Fiber; 326mg Cholesterol; 103mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Non-Fat Milk; 17 1/2 Fat; 6 1/2 Other Carbohydrates.

Sauces and Condiments

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1716	Vitamin B6 (mg):	.1mg
51.6%	Vitamin B12 (mcg):	.4mcg
47.1%	Thiamin B1 (mg):	.1mg
1.3%	Riboflavin B2 (mg):	.3mg
88g	Folacin (mcg):	9mcg
55g		trace
· ·	·	0mg
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	% Datilea.	11 11%
J	Food Exchanges	
trace	Grain (Starch):	1/2
5g	Lean Meat:	0
103mg	Vegetable:	0
220mg	Fruit:	0
155mg	Non-Fat Milk:	1/2
trace	Fat:	17 1/2
udoc	i at.	11 1/-
	51.6% 47.1% 1.3% 88g 55g 25g 3g 326mg 181g trace 5g 103mg 220mg 155mg	51.6% Vitamin B12 (mcg): Thiamin B1 (mg): 1.3% Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal): Alcohol (kcal): Food Exchanges Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk:

 Vitamin C (mg):
 1mg

 Vitamin A (i.u.):
 3499IU

 Vitamin A (r.e.):
 1002RE

Nutrition Facts

Amount Per Serving		
Calories 1716	Calories from Fat: 886	
	% Daily Values*	
Total Fat 88g	136%	
Saturated Fat 55g	275%	
Cholesterol 326mg	109%	
Sodium 103mg	4%	
Total Carbohydrates 181g	60%	
Dietary Fiber trace	0%	
Protein 5g		
Vitamin A	70%	
Vitamin C	2%	
Calcium	15%	
Iron	1%	

^{*} Percent Daily Values are based on a 2000 calorie diet.