
Kahlua Cream Sauce

Chef Patrick Mould

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1 cup heavy cream

1/4 cup sugar

1/2 cup Kahlua

2 tablespoons cornstarch

1 tablespoon water

In a small saucepot, heat the heavy cream, sugar and Kahlua over a medium heat.

Combine the cornstarch and water. Mix until the cornstarch is dissolved. Whip into the heated cream mixture. Stir until thickened.

Condiments, Sauces

Per Serving (excluding unknown items): 1075 Calories; 88g Fat (72.3% calories from fat); 5g Protein; 71g Carbohydrate; trace Dietary Fiber; 326mg Cholesterol; 92mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Non-Fat Milk; 17 1/2 Fat; 3 1/2 Other Carbohydrates.