

# Mocha Coffee Sauce

*What's Cooking II*  
*North American Institute of Modern Cuisine*

## Yield: 2 cups

*2 cups strong coffee*  
*1/2 cup sugar*  
*1 tablespoon cocoa*  
*2 tablespoons cornstarch*  
*3 tablespoons cold water*

In a saucepan, boil the coffee, sugar and cocoa.

Meanwhile, dissolve the cornstarch in the water. Fold into the liquid mixture. Cook for 4 minutes or until the sauce thickens.

Serve hot or cold.

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Per Serving (excluding unknown items): 460 Calories; 1g Fat (1.4% calories from fat); 1g Protein; 117g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fat; 6 1/2 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	460	Vitamin B6 (mg):	trace
% Calories from Fat:	1.4%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	97.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	0.9%	Riboflavin B2 (mg):	trace
Total Fat (g):	1g	Folacin (mcg):	2mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
Monounsaturated Fat (g):	trace	Caffeine (mg):	12mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0
Cholesterol (mg):	0mg	% Refuse:	n n%
Carbohydrate (g):	117g	<b>Food Exchanges</b>	
Dietary Fiber (g):	2g	Grain (Starch):	1
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	5mg	Vegetable:	0
Potassium (mg):	84mg	Fruit:	0
Calcium (mg):	9mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	0

Zinc (mg): trace  
Vitamin C (mg): 0mg  
Vitamin A (i.u.): 1IU  
Vitamin A (r.e.): 0RE

Other Carbohydrates: 6 1/2

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## Nutrition Facts

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### Amount Per Serving

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<b>Calories</b>	460	Calories from Fat: 6
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### % Daily Values\*

<b>Total Fat</b>	1g	1%
Saturated Fat	trace	2%
<b>Cholesterol</b>	0mg	0%
<b>Sodium</b>	5mg	0%
<b>Total Carbohydrates</b>	117g	39%
Dietary Fiber	2g	8%
<b>Protein</b>	1g	

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<b>Vitamin A</b>	0%
<b>Vitamin C</b>	0%
<b>Calcium</b>	1%
<b>Iron</b>	5%

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