

Coffee Sauce

This sauce makes a pleasant accompaniment for the Custard, for sorbets or frozen desserts, or as a 'drizzle' for sliced cake. Be sure to watch this sauce as it cooks because it can scorch easily. If you're looking to make a variation on this recipe, substitute green tea powder or instant iced tea mix for the coffee.

(Serves 20)

- 4 cups water
- 3 cups corn syrup, rice syrup, or molasses
- 2 Tablespoons instant regular or decaf coffee
- 1 teaspoon vanilla extract

In a large pot, combine the water, syrup or molasses, and coffee. Cook, stirring constantly, over medium heat for approximately 4-5 minutes until the mixture just begins to bubble. Remove from the heat and stir in the vanilla. Cover and refrigerate for at least one hour before serving.

Total calories per serving: 142 Fat: <1 gram
Carbohydrates: 38 grams Protein: <1 gram
Sodium: 76 milligrams Fiber: <1 gram

(Serves 4)

- 1/2 cup water
- 1/4 cup corn syrup, rice syrup, or molasses
- 2 teaspoons instant regular or decaf coffee
- 1/2 teaspoon vanilla extract

In a small pot, combine the water, syrup or molasses, and coffee. Cook, stirring constantly, over medium heat for approximately 2-3 minutes until the mixture just begins to bubble. Remove from the heat and stir in the vanilla. Cover and refrigerate for at least one hour before serving.

Total calories per serving: 61 Fat: <1 gram
Carbohydrates: 16 grams Protein: <1 gram
Sodium: 32 milligrams Fiber: <1 gram

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