

LYONS
THICK
& EASY®

Thickened Caramel Apple Hot Toddy





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IDDSI LEVELS **2** OR **3**



INGREDIENTS

	1 Serving	6 Servings	12 Servings
THICK & EASY® Clear Thickened Apple Juice - Nectar - IDDSI Level 2* Item: 28876	1/2 cup	3 cups	6 cups
Caramel Syrup	1 1/2 Tbsp	1 cup	2 cups
Apple Brandy or Schnapps**	2 Tbsp	3/4 cup	1 1/2 cups
THICK & EASY® Clear Instant Food & Beverage Thickener Item 25544	1/2 scoop	3 scoops	6 scoops
Whipped Cream, for garnish	2 Tbsp	3/4 cup	1 1/2 cup
Caramel Syrup (additional, for garnish)	As desired	As desired	As desired

RECIPE NOTES:

*Honey (Level 3) consistency of **THICK & EASY® Thickened Apple Juice** may be used in place of Nectar (Level 2) consistency. Adjust the amount of **THICK & EASY® Clear Instant Food & Beverage Thickener** for Honey (Level 3) consistency.

**For a non-alcoholic version, omit brandy and schnapps.

NUTRITION

SERVING SIZE:
5 - 6 FL. OZ

Calories: 270

Total Fat: 1.5g

Saturated Fat: 1g

Trans Fat: 0g

Cholesterol: <5mg

Sodium: 135mg

Total Carbs: 48g

Dietary Fiber: 0g

Total Sugars: 37g

Protein: <1g

Vitamin D: 0% DV

Calcium: 20% DV

Iron: 0% DV

Potassium: 2% DV

DIRECTIONS

1. Heat **THICK & EASY® Clear Thickened Apple Juice** until hot. (Do not boil).
2. Stir in caramel syrup.
3. Add **THICK & EASY® Clear Food & Beverage Thickener** to brandy or schnapps and stir vigorously or shake in sealed container until thickener powder is dissolved. (NOTE: Alcohol may take longer to thicken to the appropriate consistency than other beverages. Allow extra time when thickening.)
4. Add thickened alcohol to apple juice and stir.
5. Garnish with whipped topping and a drizzle of caramel syrup, if desired.