

LC-Strawberry Ice Cream[®]



Artificial Sweetener FREE

Diabetic Friendly Gluten Free

Low Lactose No Milk Sugar

Net Carbs <1g Per Serving



Make your favorite frozen ice cream treats!



Nutrition Facts

Mix Serving Size 3.3 tsp (10.4g)
(approx 1/2 cup ice cream prepared)
Servings per container 16
Amount Per Serving
Calories 34
Calories from Fat 0

		%Daily Value*	
Total Fat 0g	0%	Total Carbohydrate 8.6g	3%
Saturated Fat 0g	0%	Dietary Fiber 7g	28%
Trans Fat 0g		Alcohol Sugars 1.2g	0%
Cholesterol 0mg	0%	Protein 1g	2%
Sodium 9mg	1%	Net Carbs <1g	

*Percent daily values are based on a 2000 calorie diet.

Ingredients: Contains a proprietary/patent pending blend of whey protein isolates, Inulin chicory root fibers, digestive resistant maltodextrin, polydextrose fiber, erythritol, natural strawberry flavoring, natural red beet color, organic stevia rebaudiana leaf extract, natural luohan guo extract, salt, cellulose gum.

Allergen Warning: Processed in a facility that uses wheat gluten and nuts



Net Wt. 5.8 oz. (166g) Approx. 1 cup & 2 Tbsp

Manufactured by LC Foods[™] Company, Raleigh NC 27604

Makes approx 1/2 gallon of soft serve or hard packed ice cream

Ingredients: 1 3/4 cups ice water - 1 1/2 tsp vanilla extract (not optional)
1 cup plus 1 Tbsp 0 carb per serving heavy cream
3-4 fresh or frozen strawberries, chopped as desired (optional)



With an ice cream maker: Put 1/2 the water, vanilla, the entire package of ice cream mix, then the rest of the water in a blender. Begin on slow and work quickly to high speed for 2 minutes. Add cream to blender and blend on low speed for 20 seconds more. Pour ice cream mixture into a glass bowl, and place covered in the freezer for 2 hours, stirring in any frozen edges after 1 hour. Pour the chilled mixture into your ice cream maker freezer bowl, and churn according to the manufacturer's directions. In the final minutes of freezing, add optional strawberries as desired. Enjoy as creamy soft serve, or transfer to an air tight container filling it as full as possible, and freeze or ripen for a minimum of 3 hours.

Without an ice cream maker: You will need a blender, 3 ice cube trays, hand masher and electric mixer or food processor with S blade, large frozen mixing bowl. Make ice cream mixture in a blender as instructed above. Fill ice cube trays with mixture and freeze for approx 6 hours until cubes are firm. Working quickly to prevent thawing, carefully put cubes from trays into the frozen bowl. Add 3/4 cups iced water, & 3/4 cups of chilled heavy cream. Mash mixture with hand masher, then use electric mixer or food processor to blend smooth. Add optional strawberries as desired. Enjoy as soft serve, or transfer to an air tight container filling it full. Freeze or ripen for a minimum of 5 hours.

Molded Ice Cream Pops & Sandwiches: Prepare ice cream mixture as instructed above. Fill ice cream forms or molds with ice cream mixture and freeze covered and undisturbed for at least 6 hours. For ice cream sandwiches, prepare LC- Waffles ahead, spoon ice cream onto waffle, cover with another waffle, wrap and freeze for a minimum of 4 hours.

Find out more at HoldTheCarbs.com 919-510-6688