



Recipe #673 Low Fat Sugar Free Ice Cream

Serving Size and Ingredients: 4 oz.

25 Servings	50 Servings	100 Servings	Ingredients
6 ¼ cups	12 ½ cups	25 cups	Skim Milk
1 ½ cans	3 cans	6 ¼ cans	Evaporated Milk (12 oz. Cans)
1 ½ cup	3 cups + 2 Tbsp.	6 ¼ cups	Splenda
1 Tbsp. + ¼ tsp.	2 Tbsp. + ¼ tsp.	¼ cup + 1 tsp.	Vanilla Extract

North Central New Mexico Economic Development District
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Instructions:

- 1. In a medium bowl, mix together the skim milk, evaporated milk, sugar and vanilla. Pour into an ice cream maker, and freeze according to the manufacturer's instructions.***
- 2. When the ice cream is done freezing, Transfer to a freezer container, and freeze overnight before serving to improve the texture.***