

Easy Dairy-Free Nog Ice Cream, Soft Serve or Frosties



Ingredients

1 quart dairy-	free nog
1 ounces rum	(we use Bicardi Gold

Equipment

food processor
blender
ice cream machine

Directions

Combine the ingredients and churn in an ice cream maker.At this point, it will be soft serve.
You can spoon it into a chilled freezer safe container, cover, and freeze for 3 hours for hard-
packed. If it sets up too much, let the container sit at room temperature for 10 minutes for the
ice cream to soften a bit.Follow the instructions above, but serve immediately rather than
freezing, orFreeze nog into ice cube trays.Pop out into a food processor or high-speed
blender and let sit for 10 to 20 minutes to soften.Blend until smooth, creamy, and soft serve
consistency.Spoon or pipe into serving dishes.Follow the Soft

Serve directions, but let the cubes sit for a little longer before blending, or...If your soft serve begins to melt, blend it briefly and reserve as frosties.

Nutrition Facts



Properties

Glycemic Index:12.1, Glycemic Load:2.41, Inflammation Score:-7, Nutrition Score:14.899130410231%

Nutrients (% of daily need)

Calories: 122.84kcal (6.14%), Fat: 4.71g (7.24%), Saturated Fat: 0.49g (3.05%), Carbohydrates: 8.16g (2.72%), Net Carbohydrates: 7.22g (2.62%), Sugar: 5.99g (6.65%), Cholesterol: Omg (0%), Sodium: 118.36mg (5.15%), Alcohol: 2.37g (100%), Alcohol %: 1.23% (100%), Protein: 6.96g (13.91%), Vitamin B12: 2.56µg (42.59%), Vitamin E: 5.96mg (39.75%), Vitamin B3: 7.79mg (38.95%), Calcium: 331.22mg (33.12%), Vitamin B2: 0.47mg (27.71%), Vitamin B6: 0.55mg (27.57%), Vitamin C: 17.03mg (20.65%), Folate: 75.71µg (18.93%), Vitamin D: 2.84µg (18.93%), Vitamin A: 929.79IU (18.6%), Copper: 0.29mg (14.62%), Vitamin B1: 0.15mg (9.81%), Potassium: 333.73mg (9.54%), Selenium: 5.44µg (7.77%), Iron: 1.16mg (6.46%), Zinc: 0.57mg (3.8%), Fiber: 0.95g (3.79%)