



Root Beer Float Ice Pops

 Gluten Free

READY IN



500 min.

SERVINGS



24

CALORIES



36 kcal

DESSERT

Ingredients

- 0.3 cup evaporated milk
- 4 cups root beer
- 0.5 cup sugar white

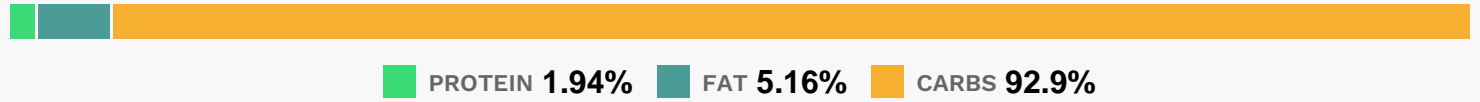
Equipment

- sauce pan

Directions

- Combine sugar and evaporated milk in a small saucepan over medium heat; bring to a boil, stirring constantly, until mixture thickens, about 12 minutes.
- Remove saucepan from heat and slowly stir root beer into milk mixture until fully incorporated.
- Pour root beer mixture into 24 ice pop molds; freeze until solid, 8 hours to overnight.

Nutrition Facts



Properties

Glycemic Index:2.92, Glycemic Load:2.91, Inflammation Score:0, Nutrition Score:0.18565217065422%

Nutrients (% of daily need)

Calories: 35.71kcal (1.79%), Fat: 0.21g (0.33%), Saturated Fat: 0.12g (0.75%), Carbohydrates: 8.58g (2.86%), Net Carbohydrates: 8.58g (3.12%), Sugar: 8.59g (9.55%), Cholesterol: 0.76mg (0.25%), Sodium: 7.94mg (0.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.18g (0.36%)