

LC-Sweetened Condensed Milk[®]

Diabetic
Friendly
Gluten
Free

Artificial
Sweetener
FREE

Low
Lactose
No Milk
Sugar

Net Carbs
0g
Per Serving



Nutrition Facts

Mix Serving Size 1.2 tsp (2.6g)
(2 Tbsp prepared condensed milk)
Servings per container 40
Amount Per Serving
Calories 8.4
Calories from Fat 0

		%Daily Value*		
Total Fat	0g	0%	Total Carbohydrate .7g	1%
Saturated Fat	0g	0%	Dietary Fiber .7g	9%
Trans Fat	0g		Sugars 0g	0%
Cholesterol	1mg	0%	Protein 1.4g	8%
Sodium	11mg	1%	Net Carbs 0g	

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

Ingredients: Contains a blend of milk protein isolates, whey protein isolates, Inulin (chicory root) fiber, natural vegetable & plant gums, salt, organic stevia rebaudiana leaf extract, natural luo han guo monk fruit extract.

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

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



Net Wt. 3.7 oz. (106g) Approx. 1 cup

Makes 2½ Cups - 28 oz (2 cans) Condensed Milk

Directions: 14 oz can of Sweetened Condensed Milk = 1¼ cups. To make 1¼ cups of LC-Sweetened Condensed Milk, mix ½ cup of this mix, ½ cup water, ½ cup 0 carb heavy cream, and 1½ tsp vanilla. Beat together with an electric hand mixer, or by hand vigorously. Use in your favorite recipes.



Traditional Pumpkin Pie

14½ - 15 ounces canned pumpkin
14 oz LC-Sweetened Condensed Milk (prepared as above)
2 eggs beaten - ¼ & 1/8 teaspoon salt
1¼ tsp cinnamon - ½ tsp ginger
¼ tsp ground cloves - ¼ tsp allspice (optional)
LC-Pie Crust Mix for shell if desired

Pie Directions:

Mix all of the ingredients in a medium bowl; beat well with an electric mixer. For crustless pie, pour into a buttered 9-inch pie plate, and bake at 425° F 15 min then 350° F 28 min. For a crusted pie, use LC-Pie Crust Mix. Bake until a knife inserted near center comes out clean. Cool on a rack, then chill well before serving.

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