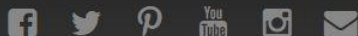


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14 Healthy Frozen Treats You Need to Have This Summer

BY CLAIRE NOWAK

Sub Zero Ice Cream



VIA SUB ZERO ICE CREAM

Your dessert is now your science project. Sub Zero Ice Cream uses extremely cold liquid nitrogen (we're talking -321 degrees) to create made-to-order ice cream, smoothies, and Italian ice in just two minutes. The secret is the rapid freezing that keeps water particles from turning into ice crystals, keeping your treat smooth and creamy. Kids will want as many toppings as

possible, but you can opt for low-fat custard, low-fat yogurt, and even vegan and sugar free options. Here's how to find a Sub Zero location near you for an experience as special as the product itself.