

OUR BLOG

CLEAN SWEETS RECIPE CONTEST

📅 October 20th, 2016



#AZ\_RECIPES

Calling all *Fit Frozen* fanatics for your original, extra-delicious cravetastic creations... We're on the lookout for unique new recipes that have **ARCTIC ZERO** as an ingredient and we'd like your help...

Share your recipe with us by entering our *Clean Sweets Recipe Contest* and you'll be entering to win a ONE-month supply of **ARCTIC ZERO**. (We're talking 20 pints, here!... Yum!!!) There will be **THREE** Winners total- One winner per category: Lactose Free, Gluten Free and Regular.

(Pssst... You can even win a prize by simply entering and sharing your recipe! A few lucky contestants will be selected at random each week for participating in the contest. We will be announcing more about this on our social media channels, so stay tuned...)

From healthy, baked and no-bake desserts to protein smoothies, frappés, dessert-for-breakfast ideas and other clean-ingredient treats that float your foodie boat, we're beyond excited to try out your extra special recipe. By simply entering this contest, your recipe may even appear in future **ARCTIC ZERO** social media posts!

[CLICK HERE](#) to enter!!!

RECIPE CRITERIA

1. Must be an original recipe (your own creation) and have at least (3) ingredients.
2. **ARCTIC ZERO** must be an actual ingredient in your recipe's list of ingredients.
3. Must be labeled as one of the three categories:
  1. Lactose Free (all latose-free ingredients)
  2. Gluten Free (all gluten-free ingredients)
  3. Regular (does not include all gluten-free or all latose-free ingredients)
4. Must contain clean ingredients (nothing artificial).
5. Must submitted by 11:59pm on November 3, 2016.

HOW TO ENTER

1. Create an original recipe with **ARCTIC ZERO** as an ingredient-- not just as a base for toppings.
2. Type out the recipe (ingredients and instructions) in the caption field of your social media post.
3. In the caption field, label your recipe as one of three categories: Lactose Free, Gluten Free or Regular.
4. Take a photo of your recipe creation and upload to your post.
5. Post your recipe on **FACEBOOK\*** or **INSTAGRAM\*\***

\*If submitting via Facebook, complete the entry form, enter your recipe in the "caption" field and state the category (Lactose Free, Gluten Free or Regular), then upload a photo of your finished recipe creation.

\*\*If submitting via Instagram, enter your recipe in the "caption" field and use #AZ\_recipes, label the category (Lactose free, Gluten Free or Regular), then upload a photo of your final recipe creation and submit your post. Once your entry is posted, we will comment on your post with a URL to the contest's web entry form- Please copy/paste URL in a web browser to fill out this form to complete your submission.

[CLICK HERE](#) to learn more about our **CLEAN SWEETS RECIPE CONTEST** or click on the "Recipe Contest" tab of our **FACEBOOK** page.

For some **ARCTIC ZERO** recipe inspiration, check out the recipes in "**OUR RECIPES**" page and previous **BLOGS**.

Happy baking and \*\*\*Good luck!!!\*\*\* :-)

TAGS: **ARCTIC ZERO**

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\*Low-Glycemic | Our products have a Glycemic Index of 55 or below. For more information on glycemic index, [CLICK HERE](#).  
 †rBST-Free Whey Protein | According to the FDA, no significant difference has been found between milk derived from rBST-treated and non-rBST-treated cows.  
 \*Our products meet or exceed BioChecked NON-GMO Free Certified™ Standards. The GMO Free Greenstar seal certifies that we have provided third-party laboratory results that our products are Non GMO/GMO free. To learn more, [CLICK HERE](#).