

# Recípe Booklet

ICE CREAMS, SORBETS, SHERBETS & MORE!

Instruction  
Booklet  
Reverse Side



**Cuisinart**<sup>®</sup>

THE CUISINART CLASSIC™ FROZEN YOGURT- ICE CREAM & SORBET MAKER

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## RECIPE TIPS

The recipes that follow offer you a variety of options for delicious frozen drinks and desserts. You may create or use recipes of your own, as long as they yield no more than 1½ quarts.

**Note:** You should start with no more than 4½ cups of liquid, as it will expand in volume.

### Recipe Tips:

- Frozen desserts from the Cuisinart Classic™ Frozen Yogurt-Ice Cream & Sorbet Maker use pure, fresh ingredients. Because of this, the desserts and drinks do not have the same characteristics as commercially prepared frozen desserts and drinks. Most store-bought versions use gums and preservatives to make them firmer. **If you desire a firmer consistency, transfer the dessert or drink to an airtight container and store in the freezer until desired consistency is reached, usually two or more hours.**
- Some recipes use precooked ingredients. For best results, these ingredients should be chilled overnight before being incorporated into the ice cream recipe. Or, chill them over an ice bath until they are completely cooled, before incorporating them into the ice cream recipe.
- To make an ice bath, fill a large container with ice and water. Place saucepan or other container into the ice bath. Cool precooked ingredients completely.
- Prior to freezing, most mixed recipes may be stored in the refrigerator for up to 3 days.
- You may substitute lower fat creams (e.g. half-and-half) and milk (reduced fat or lowfat) for heavy cream and whole milk used in many recipes. However, keep in mind that the higher the fat content, the richer and creamier the result. Using lower fat substitutes may change the taste, consistency and texture of the dessert. When substituting, be sure to use the same volume of the substitute as you would have used of the original item. For example, if the recipe calls for two cups of cream, use a total of two cups of the substitute (such as 1 cup cream, 1 cup whole milk).
- You may substitute artificial sweeteners for sugar. If the recipe is to be precooked, add the sweetener after the heating process is complete and ingredients have cooked. Stir the mixture thoroughly to dissolve the sweetener.
- When making sorbet, be sure to test the ripeness and sweetness of the fruit before you use it. The freezing process reduces the sweetness of the fruit so that it will not taste as sweet as the recipe mixture. If the fruit tastes

tart, add sugar to the recipe. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe.

- Well-chilled mixtures may require shorter mixing times.
- Mixing time suggestions can vary due to ingredients and type of recipe.

## ICE CREAM SERVING SUGGESTIONS

### Ice Cream Pies

You can easily make an ice cream pie using any flavor of ice cream, frozen yogurt, or even sorbet. Begin with a cooled crust – traditional pastry or crumb (it may be placed in the freezer while you are mixing your filling). You may fill the crust directly or add a layer of syrup or chocolate, or sprinkle the hot crust with chopped chocolate, chocolate chips or nuts. Spoon your frozen mixture directly from the Cuisinart Classic™ Frozen Yogurt-Ice Cream & Sorbet Maker into the chilled crust. Freeze for 1 hour until the top is firm, then cover and freeze until needed. Thirty minutes before serving, remove from the freezer and place in the refrigerator. Serve plain, or with additional toppings. Freshly whipped cream makes a nice garnish.

### Ice Cream Sodas

Ice cream sodas are made with a flavoring/syrup, soda, a scoop of your favorite ice cream, frozen yogurt or sorbet. Place 2 tablespoons syrup in the bottom of a large glass. Add chilled soda or seltzer to within 3 inches of the lip of the glass. Top with 1 large scoop of very firm ice cream, frozen yogurt or sorbet. The ice cream soda may be topped off with a dollop of whipped cream. You may do a traditional soda such as a Black & White (chocolate syrup, seltzer, vanilla ice cream) or something more exotic like ginger ale with a scoop of fruit flavored sorbet.

Small plastic or paper cups work wonderfully for making popsicles. Add whatever kind of food-safe wooden or plastic craft stick you'd like for the popsicle stick.

### Frozen Ice Cream/Yogurt/Sorbet Popsicles

Use a cup/container that is 4 to 6 ounces in size. Your frozen mixture should be thick enough to hold the popsicle stick upright, but not frozen solid. Use one, two, or more flavors in layers to create the combination you prefer. You may fold fruit or candy into the ice cream, frozen yogurt or sorbet to before creating your layers. You may also add crunch with layers of chopped nuts, candies, or mini chocolate morsels. For best results, freeze each layer for an hour before adding the next layer. Then freeze until completely solid and frozen. After from the mold, the ice cream may be dipped in a chocolate sauce or covered in one of the readily available liquid “shell” coatings that freeze solid when used to top frozen treats.

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## ADDING INGREDIENTS

Ingredients such as chips and nuts should be added about 5 minutes before the recipe is complete. Once the dessert or drink has begun to thicken, add the ingredients through the ingredient spout. Nuts and other ingredients should be no larger than a chocolate chip.

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## QUICK & EASY

### VANILLA ICE CREAM

Makes ten ½-cup servings

- 1 cup whole milk, well chilled**
- ¾ cup granulated sugar**
- 2 cups heavy cream, well chilled**
- 1–2 teaspoons pure vanilla extract, to taste**

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1–2 minutes on low speed. Stir in the heavy cream and vanilla to taste. Cover, refrigerate, and chill if time allows.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20–25 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving:*

*Calories 242 (67% from fat) • carb. 19g • pro. 2g • fat 18g  
• sat. fat 11g • chol. 69mg • sod. 35mg • calc. 80mg • fiber 0g*

#### Variations:

**Mint Chip:** Omit the vanilla and replace with 1 to 1½ teaspoons pure peppermint extract (to taste). Chop your favorite 4-ounce bittersweet or semisweet chocolate bar into tiny, uneven pieces. Add the chopped chocolate during the last 5 minutes of mixing.

**Butter Pecan (or Almond):** Melt 1 stick unsalted butter in a 10-inch skillet. Add 1 cup roughly chopped pecans (or almonds) and 1 teaspoon kosher salt. Cook over medium-low heat, stirring frequently, until the nuts are lightly browned. Remove from the heat; strain (the butter will have a nut flavor and may be reserved for another use). Allow the nuts to cool completely. Add the them to ice cream mixture during the last 5 minutes of mixing.

**Pistachio:** Add ½ teaspoon almond extract to the base mixture. Add 1 cup shelled, roughly chopped pistachios (salted or unsalted) during the last 5 minutes of mixing.

**Cookies & Cream or Candy & Cream:** Add ¾ cup coarsely chopped cookies (chocolate chip, Oreo®, Mint Oreo®, chocolate-covered graham crackers, etc.) or candy bar during the last 5 minutes of mixing.

### CHOCOLATE ICE CREAM

Makes ten ½-cup servings

- 1 cup whole milk**
- ½ cup granulated sugar**
- 8 ounces bittersweet or semisweet chocolate (your favorite), broken into ½-inch pieces**
- 2 cups heavy cream, well chilled**
- 1 teaspoon pure vanilla extract**

Heat the whole milk until it is just bubbling around the edges (this may be done on the stovetop or in a microwave). In a blender or food processor fitted with the metal blade, pulse to process the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk; process until well blended and smooth. Transfer to a medium bowl and let the chocolate mixture cool completely. Stir in the heavy cream and vanilla to taste. Cover, refrigerate, and chill for 2 hours or longer.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20–25 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving:*

*Calories 370 (60% from fat) • carb. 34g • pro. 3g • fat 25g  
• sat. fat 11g • chol. 65mg • sod. 31mg • calc. 80mg • fiber 0g*

#### Variations:

**Chocolate Almond:** Add ½ teaspoon pure almond extract along with the vanilla. Add ½–¾ cup chopped toasted almonds or chopped chocolate-coated almonds during the last 5–10 minutes of freezing.

**Chocolate Cookie:** Add ½–1 cup chopped cookies (chocolate chip or chocolate sandwich, chocolate mint, chocolate-covered graham crackers, etc.) during the last 5 minutes of freezing. Transfer to a container and freeze for 2 hours before serving.

**Chocolate Fudge Brownie:** Add ½–1 cup chopped day-old brownies during the last 5 minutes of freezing. Transfer to a container and freeze for 2 hours before serving.

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**Chocolate Marshmallow Swirl:** When removing the ice cream to a container for freezing, layer it with dollops of your favorite chocolate sauce and scoops of marshmallow crème (fluff). Freeze at least 2 hours before serving.

## FRESH STRAWBERRY ICE CREAM

Makes ten ½-cup servings

- 1 pint fresh ripe strawberries, stemmed and sliced**
- 3 tablespoons freshly squeezed lemon juice**
- 1 cup sugar, divided**
- 1 cup whole milk**
- 2 cups heavy cream**
- 1 teaspoon pure vanilla extract**

In a small bowl, combine the strawberries with the lemon juice and ½ cup of the sugar. Stir gently and allow the strawberries to macerate in the juices for 2 hours. Strain the berries, reserving juices. Mash or purée half the berries.

In a medium mixing bowl, use a hand mixer on low speed to combine the milk and remaining granulated sugar until the sugar is dissolved, about 1 to 2 minutes. Stir in the heavy cream, reserved strawberry juice, mashed strawberries, and vanilla.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream & Sorbet Maker on; pour the mixture into freezer bowl, and let mix until thickened, about 20–25 minutes. Five minutes before mixing is completed, add the reserved sliced strawberries and let mix in completely. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 10 minutes before serving.

Note: This ice cream will have a natural appearance of very pale pink. If a deeper pink is desired, add red food coloring sparingly by drops until desired color is achieved.

*Nutritional information per serving:*

*Calories 275 (58% from fat) • carb. 28g • pro. 2g • fat 18g  
• sat. fat 11g • chol. 67mg • sod. 29mg • calc. 64mg • fiber 1g*

**For Fresh Peach Ice Cream:** Substitute 3 cups sliced fresh peaches for the strawberries.

## COFFEE ICE CREAM

Makes ten ½-cup servings

- 1 cup whole milk, well chilled**
- ¾ cup granulated sugar**
- 2 – 3 tablespoons instant espresso or coffee, to taste**
- 2 cups heavy cream, well chilled**
- 1 teaspoon pure vanilla extract**

In a medium bowl, use a hand mixer (or a whisk) to combine the milk, granulated sugar, and espresso powder until the sugar and espresso are dissolved, about 1–2 minutes on low speed. Stir in the heavy cream and vanilla. Cover, refrigerate, and chill if time allows.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20–25 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving:*

*Calories 241 (67% from fat) • carb. 18g • pro. 3g • fat 18g  
• sat. fat 11g • chol. 69mg • sod. 30mg • calc. 77mg • fiber 0g*

## PEANUT BUTTER CUP ICE CREAM

Makes ten ½-cup servings

- 1 cup creamy peanut butter**
- ¾ cup granulated sugar**
- 1 cup whole milk, well chilled**
- 2 cups heavy cream, well chilled**
- 1½ teaspoons vanilla extract**
- ¾ cup roughly chopped Reese's® Peanut Butter Cups or Reese's Pieces® candies**
- ¾ cup chopped toasted peanuts**

In a medium bowl, using a hand mixer on low speed, combine peanut butter and sugar until smooth. Add the milk and blend on low speed until smooth and sugar is dissolved, about 2 minutes. Stir in heavy cream and vanilla. Turn Cuisinart Classic™ Frozen Yogurt-Ice Cream & Sorbet Maker on, pour into freezer bowl and let mix until thickened, about 25–30 minutes. Add the chopped candy and peanuts during the last 5 minutes of mixing.

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The ice cream will have a soft, creamy texture. Transfer the ice cream to an airtight container and freeze. Remove ice cream from freezer 10 minutes before serving.

*Nutritional information per serving:*

*Calories 431 (67% from fat) • carb. 25g • pro. 10g • fat 33g  
• sat. fat 15g • chol. 59mg • sod. 164mg • calc. 73mg • fiber 1g*

## MINT CHIP ICE CREAM

Makes ten ½-cup servings

- 1 cup whole milk, well chilled**
- ¾ cup granulated sugar**
- 2 cups heavy cream, well chilled**
- 1½ teaspoons pure peppermint extract**
- 4 ounces bittersweet chocolate candy bar, chopped into small, uneven pieces**
- green or red food color – a few drops to color ice cream if desired**

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is completely dissolved, about 1–2 minutes on low speed. Stir in the heavy cream and peppermint extract.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream & Sorbet Maker on, add liquid mixture and let mix until thickened, about 20–25 minutes. Five minutes before mixing is complete, add the chopped chocolate and the food coloring, if using. The ice cream will have a soft, creamy texture. If desired, transfer the ice cream to an airtight container and freeze. Remove from freezer 10 minutes before serving.

*Nutritional information per serving:*

*Calories 291 (67% from fat) • carb. 23g • pro. 3g • fat 23g  
• sat. fat 14g • chol. 69mg • sod. 30mg • calc. 66mg • fiber 0g*

## PISTACHIO ICE CREAM

Makes ten ½-cup servings

- 1 cup whole milk, well chilled**
- ¾ cups granulated sugar**
- 2 cups heavy cream, well chilled**
- 1¼ teaspoons pure vanilla extract**
- 1 teaspoon pure almond extract**
- 1 cup shelled pistachios, roughly chopped**  
**(may use plain or lightly salted – do not use red pistachios)**

In a medium mixing bowl, use a hand mixer or whisk to combine the milk and granulated sugar until the sugar is completely dissolved, about 1 to 2 minutes on low speed. Stir in the heavy cream, vanilla and almond extracts. Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream & Sorbet Maker on; pour the mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes. During the last 5 minutes of freezing, add the pistachios. The ice cream will have a soft, creamy texture. If desired, transfer the ice cream to an airtight container freeze. Remove ice cream from freezer 10 minutes before serving.

*Nutritional information per serving (1/2 cup):*

*Calories 316 (70% from fat) • carb. 21g • pro. 4g • fat 15g  
• sat. fat 12g • chol. 69mg • sod. 130mg • calc. 69mg • fiber 1g*

## CHEESECAKE ICE CREAM

Makes ten ½-cup servings

- 12 ounces lowfat cream cheese cut in 1-inch pieces, at room temperature**
- 1 can (14 ounces) fat free sweetened condensed milk**
- 2 cups fat free half-&-half (Land-o-Lakes)**
- 2 teaspoons pure vanilla extract**
- 1 teaspoon pure lemon extract**
- ½ teaspoon pure almond extract**

Place cream cheese and sweetened condensed milk in a medium bowl. Blend using a hand mixer on medium speed until smooth and creamy with no visible lumps. With the mixer on low speed, stir in half-&-half, vanilla, lemon and almond extracts. Stir until smooth. (For best results, refrigerate for 2 hours or longer.)

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream & Sorbet Maker on, add liquid mixture and let mix until thickened, about 20–25 minutes. Five minutes before mixing is complete, add the chopped chocolate and the food coloring, if using. The ice cream will have a soft, creamy texture. If desired, transfer the ice cream to an airtight container and freeze. Remove from freezer 10 minutes before serving.

*Nutritional information per serving:*

*Calories 228 (33% from fat) • carb. 29g • pro. 8g • fat 8g  
• sat. fat 5g • chol. 19mg • sod. 317mg • calc. 189mg • fiber 0g*

### Variations:

**Cherry Cheesecake Ice Cream:** Strain 1 can (21 ounce) Cherry Pie filling, reserving the sauce and cherries separately. Prepare Cheesecake Ice Cream, reducing the half-&-half to 1½ cups. Stir the reserved sauce into the ice cream mixture and mix/chill as directed. Five minutes before the ice cream is ready, add ½ cup of the cherries through the opening in

the lid. When ice cream is mixed, transfer to a resealable container, layering the remaining cherries in dollops as the ice cream is placed in the container. Stir gently to swirl in and distribute. Freeze for 2 hours or longer before serving. Remove from freezer 10 minutes before serving.

## GOURMET FLAVORS

### VANILLA BEAN

Makes about ten ½ cup servings

- 1¾ cups whole milk**
- 1¾ cups heavy cream**
- 1 whole vanilla bean (about 6 inches in length)**
- 4 large egg yolks**
- ¾ cup granulated sugar**
- 1½ teaspoons pure vanilla extract**

Combine the milk and cream in a medium saucepan with a heavy bottom. Use a sharp knife to split the vanilla bean in half lengthwise. Use the blunt edge to scrape out the “seeds”. Stir the seeds and bean pod into the milk/cream mixture. Bring the mixture to a slow boil over medium heat, reduce the heat to low, and simmer for 30 minutes, stirring occasionally.

Combine egg yolks and sugar in a medium bowl. Use a hand mixer on medium speed to beat until the mixture is thick, smooth, and pale yellow in color (similar to mayonnaise), about 2 minutes.

Remove the vanilla bean pod from the milk/cream mixture and discard. Pour out 1 cup of the hot liquid. With the mixer on low speed, add the cup of hot milk/cream to the egg mixture in a slow steady stream. When thoroughly combined, pour the egg mixture back into the saucepan and stir to combine. Cook, stirring constantly, over medium low heat until the mixture is thick enough to coat the back of a spoon. Transfer to a bowl, cover with a sheet of plastic wrap placed directly on the custard, and chill completely.

Pour the chilled custard into the freezer bowl, turn the machine ON and let mix until thickened, about 25 - 30 minutes.

*Nutritional analysis per serving:*

*Calories 314 (72% form fat) • carb. 18g • pro. 4g • fat 26g • sat. fat 15g  
• chol. 201mg • sod. 103mg • calc. 87mg • fiber 0g*

### Variations:

**Fresh Peaches & Cream:** Combine 2 cups chopped ripe peaches with ½ cup sugar and 3 tablespoons freshly squeezed lemon juice and let macerate for 2 hours. Drain and stir the accumulated juices into the chilled cream base. Chill the custard as directed, adding the reserved chopped peaches during the last 5 minutes of chilling.

**Fresh Strawberries & Cream:** Purée 1 pound fresh or frozen thawed strawberries in a food processor or blender. Strain through a fine mesh sieve and discard seeds. You will have about 8-10 ounces strawberry purée. Prepare Vanilla Bean Ice Cream, reducing amount of milk by ½ cup. Stir in strawberry purée. Mix/chill ice cream as directed. Five minutes before ice cream is ready, add ½ cup sliced or quartered fresh strawberries.

### DECADENT DOUBLE CHOCOLATE ICE CREAM

Makes ten ½ cup servings

- 1¾ cups whole milk**
- 1½ cups heavy cream**
- ½ cup granulated sugar**
- ¼ cup packed brown sugar**
- ¼ cup Dutch process cocoa**
- 4 large eggs**
- 6 ounces bittersweet chocolate, chopped**
- 1½ teaspoons pure vanilla extract**
- 1½ teaspoons pure chocolate extract**
- 4 ounces good quality white chocolate or bittersweet chocolate, chopped**

In a medium saucepan with a heavy bottom, combine the whole milk and heavy cream over medium low heat and bring to a simmer.

Combine the sugars, cocoa, and eggs in a medium bowl; use a hand mixer on medium speed to beat until thickened like mayonnaise. Measure 1 cup of the hot milk/cream mixture. With the mixer on low speed, add the hot milk/cream in a slow, steady stream to the thickened egg mixture and mix until completely incorporated. Stir the chopped chocolate into the saucepan with the hot milk/cream; stir until chocolate is melted. Stir the egg mixture into the hot milk/cream. Cook over low heat, stirring constantly, until the mixture thickens and begins to resemble a chocolate pudding. Transfer the chocolate mixture to a bowl. Stir in the vanilla and chocolate extracts. Cover with plastic wrap placed directly on the surface of the chocolate mixture, and refrigerate until completely cooled (8 hours or overnight).

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about

20-25 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving:*

*Calories 359 (60% from fat) • carb. 33g • pro. 7g • fat 26g • sat. fat 15g • chol. 136mg • sod. 51mg • calc. 99mg • fiber 3g*

## GREEN TEA ICE CREAM

Makes ten ½-cup servings

- 2 cups whole milk**
- 1¼ cups heavy cream**
- 3 tablespoons green tea powder (matcha – available in Asian markets)**
- 5 egg yolks**
- ¾ cup granulated sugar**

Bring milk, cream and green tea to a low simmer. Remove from heat and let steep for 15 minutes.

Beat egg yolks with sugar using a hand mixer on medium speed until thick and pale – mixture should resemble mayonnaise. On low speed, gradually beat 1 cup of the warm milk into the egg yolk mixture. Stir the egg mixture into the rest of the milk mixture. Place over medium heat and stir until thick, and temperature reaches 160°F – do not boil. Pour through a strainer. Stir in vanilla and a drop or two of green food coloring if desired. Cover with a sheet of plastic wrap placed directly on the custard. Refrigerate 8 hours or overnight.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20-25 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving:*

*Calories 214 (59% from fat) • carb. 19g • pro. 3g • fat 14g • sat. fat 8g • chol. 113mg • sod. 40mg • calc. 85mg • fiber 0g*

## WHITE CHOCOLATE ICE CREAM WITH CHOCOLATE CHUNKS AND MACADAMIA NUTS

Makes ten ½-cup servings

- 1¼ cups whole milk**
- 1¼ cups heavy cream**
- ¾ cup sugar**
- 4 large eggs**
- 8 ounces white chocolate, chopped (not summer coating)**
- 1 tablespoon brandy or Kirschwasser**
- 1 teaspoon vanilla extract**
- 1 teaspoon almond extract**
- 2 ounces bittersweet chocolate, chopped in ¼-½-inch chunks**
- ½ cup toasted macadamia nuts, chopped**

Combine milk and cream in a heavy bottomed saucepan and bring to a simmer over medium low heat. In a medium bowl, beat the sugar and eggs until thick and light. Measure out one cup of the hot milk mixture. With the mixer on low speed, add the hot milk to the egg mixture in a steady stream. Stir the egg mixture into the saucepan. Cook over low heat, stirring constantly, until the mixture reaches 160°F when checked with an instant read or candy thermometer. Add the chopped white chocolate, and stir until it is completely melted. Transfer to a bowl. Cover with plastic wrap placed directly on the surface of the custard and refrigerate until completely cooled (at least 8 hours).

Turn on the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20-25 minutes. Five minutes before mixing ends, (mixture will be thick and creamy with the appearance of a soft serve ice cream) add the chopped chocolate and nuts – continue to mix for 5 minutes. If desired, transfer the ice to an airtight container and place in freezer until firm. Remove from freezer 10 minutes before serving.

*Nutritional information per serving:*

*Calories 402 (62% from fat) • carb. 32g • pro. 6g • fat 29g • sat. fat 15g • chol. 141mg • sod. 78mg • calc. 137mg • fiber 1g*

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# FROZEN YOGURTS

## VANILLA FROZEN YOGURT

Makes ten ½-cup servings

- 1½ cups whole milk**
- ¾ cup granulated sugar**
- 2½ cups plain fat-free yogurt**
- ¼ cup heavy cream**
- 1 tablespoon pure vanilla extract**

Place milk and sugar in a medium bowl; combine, using a whisk or hand mixer on low speed, until sugar is completely dissolved. Stir in yogurt, heavy cream and vanilla.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20-25 minutes. The yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the yogurt to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving:*

*Calories 130 (22% from fat) • carb. 21g • pro. 5g • fat 3g  
• sat. fat 2g • chol. 14mg • sod. 62mg • calc. 145mg • fiber 0g*

## CHOCOLATE FROZEN YOGURT

Makes ten ½-cup servings

- 1½ cups whole milk or fat-free half-and-half**
- 9 ounces bittersweet or semisweet chocolate, chopped**
- ¼ cup sugar**
- 2½ cups lowfat or fat-free vanilla yogurt**

Combine the milk, chocolate and sugar in a 2-quart saucepan. Cook over medium heat, stirring constantly, until the chocolate is completely melted and sugar is dissolved. Cool completely in refrigerator. Stir in vanilla yogurt.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20-25 minutes. The yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the yogurt to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving (made with whole milk):*

*Calories 219 (45% from fat) • carb. 28g • pro. 6g • fat 12g  
• sat. fat 7g • chol. 8mg • sod. 56mg • calc. 157mg • fiber 1g*

## RASPBERRY FROZEN YOGURT

Makes ten ½-cup servings

- 16 ounces raspberries (can use frozen, thawed)**
- 1 cup granulated sugar**
- ¼ cup fresh lime juice**
- 3 cups fat-free vanilla yogurt**

Place raspberries, sugar and lime juice in a medium bowl. Stir to blend. Cover and allow to macerate for 2–3 hours in the refrigerator. Place the raspberry mixture in a blender and blend for 15–20 seconds to purée.

Strain the mixture using a fine mesh strainer (chinois), pressing through the solids to remove all the seeds; discard seeds.

Combine the raspberry purée with the yogurt. Stir to blend until smooth.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20-25 minutes. The yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the yogurt to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving:*

*Calories 157 (0% from fat) • carb. 36g • pro. 3g • fat 0g  
• sat. fat 0g • chol. 1mg • sod. 40mg • calc. 116mg • fiber 2g*

## QUICK PEACH FROZEN YOGURT

Makes ten ½-cup servings

- 1 can (14 ounces) peaches packed in juice**
- 3 cups lowfat vanilla yogurt**
- ¼ cup sugar**

Drain peaches, reserving ½ cup of the juice. Place peaches in a Cuisinart® blender or food processor fitted with the metal blade, and pulse to chop the peaches. Add the vanilla yogurt, sugar, and reserved peach juice. Process until smooth and the sugar is dissolved, about 1 minute.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20-25 minutes. The yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the yogurt to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving:*

*Calories 111 (6% from fat) • carb. 24g • pro. 3g • fat 1g  
• sat. fat 0g • chol. 5mg • sod. 59mg • calc. 140mg • fiber 1g*

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# SORBETS & SHERBETS

## FRESH LEMON SORBET

Makes ten ½-cup servings

- 2 cups sugar
- 2 cups water
- 1½ cups freshly squeezed lemon juice
- 1 tablespoon finely chopped lemon zest \*

Combine the sugar and water in a medium saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3–5 minutes. Cool completely. This is called simple syrup, and may be made ahead in larger quantities to have on hand for making Fresh Lemon Sorbet. Keep refrigerated until ready to use.

When cool, add the lemon juice and zest; stir to combine.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20-25 minutes. The sorbet will have a soft texture. If a firmer consistency is desired, transfer the sorbet to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving:*

*Calories 204 (0% from fat) • carb. 52g • pro. 19g • fat 0g  
• sat. fat 0g • chol. 0mg • sod. 2mg*

### Variations:

**Fresh Lime Sorbet:** Substitute 1½ cups freshly squeezed lime juice for the lemon juice and 1 tablespoon finely chopped lime zest for the lemon zest.

**Fresh Lemon-Lime Sorbet:** Use half lemon juice and half lime juice and ½ tablespoon each of finely chopped lemon and lime zest.

**\*When zesting a lemon or lime, use a vegetable peeler to remove the colored part of the citrus rind.**

## BLUEBERRY SORBET

Makes ten ½-cup servings

- 1½ cups granulated sugar
- ¾ cup water
- 2½ pounds fresh or frozen blueberries (wild if possible)
- 3 tablespoons fresh lime juice
- 2 tablespoons light corn syrup

Place sugar and water in a 1½-quart saucepan and bring to a boil over high heat. Reduce heat to medium and cook, undisturbed, until sugar is dissolved. Allow to cool completely. Thaw blueberries if frozen.

Place blueberries and lime juice in a blender or food processor fitted with the metal blade. Purée until smooth – this may require two batches, depending upon the size of the blender or processor. Press through a fine mesh sieve to remove seeds; discard seeds. Combine the strained blueberry purée with the cooled sugar syrup and corn syrup. Refrigerate 2 hours or longer for best results. Remove from freezer 10 minutes before serving.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20-25 minutes. The sorbet will have a soft texture. If a firmer consistency is desired, transfer the sorbet to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving:*

*Calories 173 (4% from fat) • carb. 48g • pro. 1g • fat 1g  
• sat. fat 0g • chol. 0mg • sod. 5mg • calc. 12mg • fiber 3g*

## MANGO TANGO SORBET

Makes ten ½-cup servings

- 2 cups mango cubes (½ inch) – fresh or frozen, thawed
- 1 cup granulated sugar
- ¼ cup fresh lemon juice
- zest of 1 tangerine or orange
- 2½ cups unsweetened tangerine juice

Place mango cubes, sugar, lemon juice and tangerine zest in a medium bowl and stir. Allow to macerate for 1 hour or longer. Stir. Place in a blender or food processor and blend/process until completely puréed and smooth. Stir in tangerine juice. Refrigerate for 1 hour or longer.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20-25 minutes. The sorbet will have a soft texture. If a firmer

consistency is desired, transfer the sorbet to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving:*

*Calories 124 (1% from fat) • carb. 32g • pro. 0g • fat 0g  
• sat. fat 0g • chol. 0mg • sod. 1mg • calc. 14mg • fiber 1g*

## CRANBERRY/CRANBERRY GINGER SORBET

Makes ten ½-cup servings

- 3 cups fresh cranberries, washed and drained, stems removed and discarded**
- 1½ cups granulated sugar**
- 1½ cups white grape juice**
- 1 cup water**
- 1 tablespoon chopped fresh ginger\***
- ¼ teaspoon salt**
- 2 tablespoons light corn syrup**

Place cranberries, sugar, white grape juice, water, ginger and salt in a 3¼ quart saucepan. Bring to a boil over high heat. Reduce heat to medium low and simmer for 15 minutes, until berries have popped and sugar has dissolved. Cool 10 to 15 minutes. Drain cranberries (reserve cooking liquid) and place in work bowl of food processor or in a blender. Add 1 cup cooking liquid. Cover and process until completely puréed and smooth. Press through a fine mesh strainer to remove seeds and pulp; discard seeds and pulp. Stir in remaining cooking liquid and corn syrup. Cover and refrigerate until totally chilled – 6 hours or longer.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thickened, about 20-25 minutes. The sorbet will have a soft texture. If a firmer consistency is desired, transfer the sorbet to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

**\*For Cranberry Sorbet, omit ginger. May add zest of 1 orange or lime.**

*Nutritional information per serving:*

*Calories 164 (0% from fat) • carb. 42g • pro. 0g • fat 0g  
• sat. fat 0g • chol. 0mg • sod. 69mg • calc. 5mg • fiber 1g*

## DARK CHOCOLATE CHERRY SORBET

Makes ten ½-cup serving

- 1½ cups water**
- 1½ cups granulated sugar**
- 1½ cups unsweetened cocoa powder**
- ½ cup maraschino cherry juice**
- 1 teaspoon pure vanilla extract**
- ¾ cup halved maraschino cherries**

Combine the water and sugar in a 3¼ quart saucepan and place over medium heat. Stir until the sugar dissolves. Whisk in the cocoa; bring mixture to a simmer. Simmer for 3 minutes, stirring constantly. Remove from heat and pour through a fine strainer into a bowl. Stir in the maraschino cherry juice and vanilla. Cover and chill in the refrigerator for 8 hours.

Stir the chilled mixture.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thickened, about 20-25 minutes. The sorbet will have a soft texture. If a firmer consistency is desired, transfer the sorbet to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving:*

*Calories 158 (8% from fat) • carb. 40g • pro. 2g • fat 2g  
• sat. fat 1g • chol. 0mg • sod. 86mg • calc. 22mg • fiber 5g*

**For Dark Chocolate Sorbet:** Increase water to 2 cups. Use ¾ cup granulated sugar and ¼ cup packed brown sugar in place of 1½ cups granulated sugar. Omit the maraschino cherries and juice. Add 2 teaspoons pure vanilla extract and 1 teaspoon ground cinnamon.

## EARL GREY SORBET

Makes ten ½-cup servings

- 4¼ cups water**
- 2 cups granulated sugar**
- 12 Earl Grey tea bags**
- ½ cup fresh lemon juice**

Combine water and sugar in a medium saucepan and bring to a boil. Reduce heat to simmer and let cook until sugar is dissolved – do not stir. Add tea bags and let steep for 15 minutes. Remove, squeeze and

discard tea bags. Allow liquid to come to room temperature; stir in lemon juice. Chill for 6 hours or longer.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20-25 minutes. The sorbet will have a soft texture. If a firmer consistency is desired, transfer the sorbet to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

Earl Grey Sorbet is very good as a summer treat with fresh berries or sliced fresh peaches.

*Nutritional information per serving:*

*Calories 157 (0% from fat) • carb. 41g • pro. 0g • fat 0g  
• sat. fat 0g • chol. 0mg • sod. 3mg • calc. 1mg • fiber 1g*

## ORANGE CREAMSICLE SHERBET

Makes ten ½-cup servings

- 1½ cups frozen orange juice concentrate, thawed**
- 3 tablespoons granulated sugar**
- 3 cups fat-free half-and-half or reduced-fat milk**
- 2 teaspoons vanilla extract**

Combine orange juice concentrate, sugar and 1 cup half-and-half in a blender and blend until smooth. Stir in remaining half-and-half and vanilla.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20-25 minutes. The sherbet will have a soft texture. If a firmer consistency is desired, transfer the sherbet to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving:*

*Calories 125 (8% from fat) • carb. 26g • pro. 3g • fat 1g  
• sat. fat 1g • chol. 4mg • sod. 105mg • calc. 82mg • fiber 0g*

## VERY BERRY SHERBET

Makes ten ½-cup servings

- 1 12-ounce bag frozen mixed berries, puréed and strained to remove seeds, or fresh berries in season**
- ½ cup granulated sugar**
- 3 tablespoons fresh lemon juice**
- 2 ¼ cups fat-free half-and-half or whole milk**

Place berries, sugar and lemon juice in a medium bowl. Stir to combine. Allow to macerate for 2 hours or longer. Berries will release natural juices. Place berry mixture in blender or food processor (may need to do this in two batches). Process until completely puréed. Strain through a fine-mesh sieve, pressing out seeds. Discard seeds. Stir in half-and-half.

Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream and Sorbet Maker on; pour the mixture into freezer bowl and let mix until thicken, about 20-25 minutes. The sherbet will have a soft texture. If a firmer consistency is desired, transfer the sherbet to an airtight container and place in freezer for about two hours. Remove from freezer about 10 minutes before serving.

*Nutritional information per serving:*

*Calories 122 (8% from fat) • carb. 26g • pro. 2g • fat 1g  
• sat. fat 1g • chol. 4mg • sod. 104mg • calc. 77mg • fiber 1g*

## DRINKS

### FROZEN STRAWBERRY DAIQUIRIS

Makes ten ½-cup servings

- 1 cup fresh strawberries, washed and hulled (may also use frozen, thawed, no sugar added)**
- 2½ cups water**
- ¾ cup granulated sugar**
- ½ cup lime juice**
- ½ cup light rum**

Place the strawberries in a blender or food processor fitted with the metal blade; pulse to chop, then process to purée, about 20–30 seconds. Add the remaining ingredients and process until smooth. Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream & Sorbet Maker on, pour puréed strawberry mixture into freezer bowl through ingredient spout and mix until the mixture becomes slushy, about 20–25 minutes. Serve immediately.

*Nutritional information per serving:*

*Calories 83 (0% from fat) • carb. 14g • pro. 0g • fat 0g  
• sat. fat 0g • chol. 0mg • sod. 1mg*

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## BROWN COW SLUSHY

Makes 3 to 4 servings

- 1½ cups fat-free half-and-half**
- ½ cup granulated sugar**
- 3½ cups best-quality root beer**

In a medium mixing bowl, use a hand mixer to combine the half-and-half and granulated sugar until the sugar is dissolved, about 1–2 minutes on low speed. Stir in root beer. Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream & Sorbet Maker on; pour the mixture into freezer bowl, and let mix until thickened and slushy, about 12–20 minutes, depending on thickness preferred. Transfer to tall glasses and serve with straws and a maraschino cherry garnish.

*Nutritional information per serving:*

*Calories 218 (28% from fat) • carb. 39g • pro. 2g • fat 7g  
• sat. fat 4g • chol. 22mg • sod. 49mg • calc. 73mg • fiber 0g*

## SLUSHY JULIUS

Makes 3 to 4 servings

- 1½ cups water**
- ¼ cup granulated sugar**
- 9 ounces frozen orange juice concentrate, thawed**
- 1½ cups milk or coconut milk (unsweetened, can use lowfat)**
- 1½ teaspoons pure vanilla extract**

Combine water and sugar and stir until sugar is completely dissolved. Stir in remaining ingredients. Turn the Cuisinart Classic™ Frozen Yogurt-Ice Cream & Sorbet Maker on; pour the mixture into freezer bowl, and let mix until thickened and slushy, about 12–20 minutes, depending on thickness preferred. Transfer to tall glasses and serve with straws and a maraschino cherry garnish.

*Nutritional information per serving:*

*Calories 195 (16% from fat) • carb. 37g • pro. 5g • fat 4g  
• sat. fat 2g • chol. 14mg • sod. 54mg • calc. 141mg • fiber 0g*

For an “adult” drink, use the coconut milk version and add ½–¾ cup rum.