For your safety and continued enjoyment of this product, always read the instruction book carefully before using.
IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING.
2. To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. ALWAYS UNPLUG FROM OUTLET WHEN NOT IN USE, BEFORE PUTTING ON OR TAKING OFF PARTS, AND BEFORE CLEANING.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury and/or damage to the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest Cuisinart® Repair Center for examination, repair, electrical or mechanical adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electric shock or risk of injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Keep hands and utensils out of freezer bowl while in use to reduce the risk of injury to persons or to the appliance itself. DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER BOWL! Sharp objects will scratch and damage the inside of the freezer bowl. A rubber spatula or wooden spoon may be used when the appliance is in the Off position.
11. Do not use the freezer bowl on flames, hot plates or stoves. Do not expose to heat source. Do not wash in dishwasher; doing so may cause risk of fire, electric shock or injury.

CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not disassemble the base. Note: the base does not contain any user-serviceable parts.
- Repairs should be made only by authorized personnel.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never clean with scouring powders or hard implements.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.
BEFORE USING FOR THE FIRST TIME

DO NOT immerse the motor base in water. Wipe it with a damp cloth. Wash the lid, freezer bowl and mixing arm in warm soapy water to remove any dust or residue from the manufacturing and shipping process. DO NOT clean any of the parts with abrasive cleaners or hard implements.

FREEZING TIME AND BOWL PREPARATION

The freezer bowl must be completely frozen before you begin your recipe. The length of time needed to reach the frozen state depends on how cold your freezer is. For the most convenient frozen desserts and drinks, leave your freezer bowl in the freezer at all times. You can take it out any time for immediate use. In general, freezing time is between 6 hours and 22 hours. To determine whether the bowl is completely frozen, shake it. If you do not hear liquid moving, the cooling liquid is frozen. Before freezing, wash and dry the bowl. Wrap it in a plastic bag to prevent freezer burn. We recommend that you place the freezer bowl in the back of your freezer where it is coldest.

Reminder: Your freezer should be set to 0°F to ensure proper freezing of all foods.

MAKING FROZEN DESSERTS OR DRINKS

1. Use Cuisinart’s recipes from the pages that follow, or use your own recipe, making sure it yields 2 quarts or less. Do not fill the freezer bowl higher than ½” from the top. The ingredients will increase in volume during the freezing process. For best results, prepare ingredients in a container from which it is easy to pour.

2. Remove the freezer bowl from the freezer. (Remove plastic bag if you have wrapped freezer bowl.) Place freezer bowl on the center of the base.

   NOTE: Bowl will begin to defrost quickly once it has been removed from freezer. Use it immediately after removing from freezer.

3. Place mixing arm in freezer bowl. Arm does not fit tightly. It just rests in the center of the bowl, with the circle side facing up.

4. Place lid on base. Easy-lock lid mechanism allows lid to rest on base in multiple positions.

5. Turn the On/Off switch to On position. Freezer bowl will begin to turn.

6. Immediately pour recipe ingredients through ingredient spout.

7. Frozen desserts or drinks will be done in 25 to 35 minutes. The time will depend on the recipe and volume of the dessert or drink you are making. When the mixture has thickened to a soft-serve consistency, it is done. If you desire a firmer consistency, transfer the dessert or drink to an airtight container and store in the freezer for two or more hours.

   NOTE: Do not store frozen desserts or drinks in the freezer bowl. Desserts and drinks will stick to the side of the freezer bowl and may damage the bowl. Store only in a plastic airtight container.

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.

SAFETY FEATURE

The Cuisinart® Frozen Yogurt-Ice Cream & Sorbet Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the dessert or drink is extremely thick, if the unit has been running for an excessively long period of time, or if added ingredients (nuts, etc.) are in extremely large pieces. To reset the unit, turn the On/Off switch to the Off position. Let the unit cool off. After a few minutes, you may turn the unit on again and continue making the dessert or drink.

CLEANING AND STORAGE

Cleaning

Clean the freezer bowl, mixing arm and lid in warm soapy water. DO NOT PUT FREEZER BOWL IN THE DISHWASHER. Wipe motor base clean with damp cloth. Standard wood polish or waxes are suitable to use on wood housing. DO NOT CLEAN FREEZER BOWL AND HOUSING WITH ABRASIVE CLEANSERS OR IMPLEMENTS. Dry all parts thoroughly.

Storage

Keep unit out of direct sun as sunlight may fade wood housing.

DO NOT put freezer bowl in freezer if bowl is wet. DO NOT store lid, mixing arm, or base in freezer. You may store the freezer bowl in the freezer for convenient, immediate use. Before freezing, wrap the bowl in a plastic bag to prevent freezer burn. Do not store frozen desserts or drinks in the freezer bowl in the freezer for more than 30 minutes at a time. Transfer frozen desserts or drinks to an airtight container for longer storage in the freezer.
**WARRANTY**

**LIMITED THREE-YEAR WARRANTY**

This warranty supersedes all previous warranties on the Cuisinart® Frozen Yogurt-Ice Cream & Sorbet Maker.

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Frozen Yogurt-Ice Cream & Sorbet Maker that was purchased at retail for personal, family or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Frozen Yogurt-Ice Cream & Sorbet Maker will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

We recommend that you visit our website, [www.cuisinart.com](http://www.cuisinart.com) for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Frozen Yogurt-Ice Cream & Sorbet Maker should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to:

Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please also enclose $10.00 for shipping and handling of the product (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions). Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product’s return. Please pay by check or money order.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Frozen Yogurt-Ice Cream & Sorbet Maker has been manufactured to strict specifications and has been designed for use with the Cuisinart® Frozen Yogurt-Ice Cream & Sorbet Maker accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart.

These warranties do not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

These warranties exclude all incidental or consequential damages. Some states do not allow the exclusion of or limitation of incidental or consequential damages, so the foregoing limitation may not apply to you.

**CALIFORNIA RESIDENTS ONLY**

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart® products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer’s prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

**BEFORE RETURNING YOUR CUISINART® PRODUCT**

Important: If the nonconforming product is to be serviced by someone other than Cuisinart’s Authorized Service Center, please remind the servicer to call our Consumer Service Center to ensure that the problem is properly diagnosed, the product serviced with the correct parts, and to ensure that the product is still under warranty.

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150 Milford Road,
East Windsor, NJ 08520

Printed in China
www.cuisinart.com

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Makes about 1 cup

1 cup semisweet chocolate, chopped
¾ cup heavy cream
1½ tablespoons light corn syrup
½ teaspoon pure vanilla extract
pinch sea salt
pinch ground cinnamon

Place the chocolate in a mixing bowl; reserve.

In a small, heavy-bottomed saucepan, combine the cream, corn syrup, vanilla, salt and cinnamon. Set over low heat and bring to a strong simmer. Immediately pour over the reserved chocolate and let sit for five minutes before whisking to combine. Use immediately, or keep warm over a pot of warm water.

Nutritional information per serving (2 tablespoons):

Calories 230 (2%/ from total) 
Total fat 19g 
Saturated fat 12g 
Trans fat 0g 
Cholesterol 75mg 
Sodium 90mg 
Carbohydrates 24g 
Fiber 1g 
Sugar 23g 
Protein 4g

Warm water

This works well with more than just frozen desserts. Serve over pancakes or crepes for your loved ones.

Chocolate Sauce

Makes about 1 cup

2 cups frozen raspberries, thawed
½ cup fresh raspberries
1 tablespoon granulated sugar
pinch sea salt
pinch orange zest

Place the chocolate in a mixing bowl; reserve.

Insert the large metal chopping blade into the bowl of a Cuisinart® Food Processor. Add both thawed and fresh raspberries and process for 15 seconds. Add remaining ingredients and process for 5 seconds. Add both thawed and fresh raspberries and process to a smooth puree. Strain through a fine mesh strainer and discard the seeds. Taste and adjust sugar amount to personal preference.

Nutritional analysis per serving (2 tablespoons):

Calories 30mg • sod. 9mg • calc. 0mg • fat 0g • pro. 0g • carb. 7g

This works well with more than just frozen desserts. Serve over pancakes or crepes for your loved ones.
Makes 16 servings

½ cup unsalted butter, cubed
6 ounces semisweet chocolate, chopped
60 chocolate wafer cookies (Nabisco® brand works well)
1 recipe Pistachio Ice Cream (page 8), softened
½ cup chopped pistachios, toasted

In a heat-proof bowl set over a pot of simmering water, combine the butter and chocolate. Stirring occasionally, let sit until just melted. Reserve.

In the bowl of a Cuisinart® Food Processor, fitted with the chopping blade, add the chocolate wafer cookies. Pulse until the cookies are finely ground. Add the melted chocolate mixture. Pulse until just combined. Press ⅔ of the chocolate crumb mixture into the bottom of a 10-inch spring-form pan. Place in freezer; chill 10 to 15 minutes. Press the remainder of the chocolate crumb mixture into the bottom of a medium, heavy-bottomed saucepan. Stir in the sugar, salt, water, and corn syrup. Be sure to clean the inside walls of the pan if there is any sugar on the sides. Over medium-low heat, bring to a boil without browning. At this stage, the mixture will have a very light amber color. Once the sugar mixture has a light amber color, take it off the heat, and return it to the freezer for 30 minutes, or until chilled.

Spread the remaining ice cream evenly over the chilled ice cream and return to freezer for about 1 hour. For about 30 minutes, spread the remaining ice cream evenly over the chilled ice cream and return to freezer to chill, for about 1 hour. For about 30 minutes, spread the remaining ice cream evenly over the chilled ice cream and return to freezer to chill, for about 1 hour. For about 30 minutes, spread the remaining ice cream evenly over the chilled ice cream and return to freezer to chill, for about 1 hour. For about 30 minutes, spread the remaining ice cream evenly over the chilled ice cream and return to freezer to chill, for about 1 hour. For about 30 minutes, spread the remaining ice cream evenly over the chilled ice cream and return to freezer to chill, for about 1 hour. For about 30 minutes, spread the remaining ice cream evenly over the chilled ice cream and return to freezer to chill, for about 1 hour. For about 30 minutes, spread the remaining ice cream evenly over the chilled ice cream and return to freeze...
½ teaspoon ground cinnamon
6 tablespoons unsalted butter, melted
1 recipe Cheesecake Ice Cream (page 5), softened
2 cups Raspberry Mint Sorbet (page 17), softened

Preheat oven to 350°F.

Place graham cracker crumbs, sugar, cinnamon, and melted butter in small bowl. Using a fork, mix until fully combined. Pat crumb crust evenly into a 10-inch spring-form pan. Bake in preheated oven for 15 minutes, or until crust is set and just starting to color. Reserve on a cooling rack.

Spread the cheesecake ice cream evenly over the cooled graham cracker crust. Cover with plastic wrap and freeze for about 15 minutes. Remove and then add the sorbet on top of the set cheesecake ice cream and using a small spatula, swirl into the ice cream. Note: This process works best if the ice cream is just slightly firmer than the sorbet.

To serve, remove the “cheesecake” from the freezer and invert onto a chilled plate. Remove plastic wrap and serve immediately on cold plates.

Nutritional information per serving:

<table>
<thead>
<tr>
<th></th>
<th>Calories</th>
<th>Total Fat</th>
<th>Saturated Fat</th>
<th>Trans Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Carbohydrates</th>
<th>Fiber</th>
<th>Total Sugars</th>
<th>Added Sugars</th>
<th>Protein</th>
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<tbody>
<tr>
<td></td>
<td>480</td>
<td>27</td>
<td>14</td>
<td>0</td>
<td>167</td>
<td>591</td>
<td>44</td>
<td>1</td>
<td>37</td>
<td>27</td>
<td>5.7</td>
</tr>
</tbody>
</table>

Use any of your favorite flavors in this simple frozen dessert. Makes 8 to 10 servings.

See Cream Terrine
Preheat oven to 375°F. Coat a shallow ridged baking pan with nonstick cooking spray and then line with parchment, reserve.

Add the butter and chocolates to a heatproof bowl and place over a pot of simmering water. Once both are completely melted, stir in the cocoa powder and set aside to cool to room temperature. Reserve.

In the bowl of a Cuisinart® Stand Mixer fitted with the mixing paddle or using a Cuisinart® Hand Mixer fitted with the mixing beaters, mix the eggs and egg yolk on speed 3 until lightened. Add the granulated and brown sugars and beat on speed 4 until light and thickened. Add another 30 seconds. Add the instant espresso and vanilla; beat until well combined. Stir the flours and salt into the reserved chocolate mixture and mix on speed 1 until just incorporated. With the mixer running, add the chocolate chips. Pour into prepared pan. Bake for about 25 to 30 minutes, or until edges are dry. When fully cooled, cut into rounds using a 2¼-inch round pastry cutter.

Nutritional information per brownie:

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Calories</th>
<th>Total Fat</th>
<th>Saturated Fat</th>
<th>Trans Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Total Carbohydrate</th>
<th>Dietary Fiber</th>
<th>Sugar</th>
<th>Potassium</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>190 (47%)</td>
<td>6.6 g</td>
<td>3.8 g</td>
<td>0.0 g</td>
<td>119 g</td>
<td>70 mg</td>
<td>70 mg</td>
<td>5 mg</td>
<td>28 g</td>
<td>156 mg</td>
</tr>
</tbody>
</table>

Makes 35 brownies

**Frozen Raspberry Swirl Cheesecake**

What better to do with cheesecake ice cream than make a frozen cheesecake? Complete with the traditional graham cracker crust, this version of an American classic will become a new favorite.

**Nutritional information per bonbon:**

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<tr>
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<td>5 mg</td>
<td>28 g</td>
<td>156 mg</td>
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Makes 16 servings

**Triple Chocolate Brownies**

Makes 35 brownies

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Unit</th>
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</thead>
<tbody>
<tr>
<td>nonstick cooking spray</td>
<td>1 1/2 cups</td>
<td>unsalted butter, cubed</td>
</tr>
<tr>
<td>ounces unsweetened chocolate</td>
<td>6</td>
<td>ounces</td>
</tr>
<tr>
<td>ounces bittersweet chocolate, finely chopped</td>
<td>2</td>
<td>ounces</td>
</tr>
<tr>
<td>tablespoon cocoa powder</td>
<td>2</td>
<td>tablespoon</td>
</tr>
<tr>
<td>large egg yolk</td>
<td>6</td>
<td>large</td>
</tr>
<tr>
<td>cups granulated sugar</td>
<td>2</td>
<td>cups</td>
</tr>
<tr>
<td>1/4 cup cup packed light brown sugar</td>
<td>1/2</td>
<td>cup</td>
</tr>
<tr>
<td>teaspoons instant espresso powder</td>
<td>2</td>
<td>teaspoons</td>
</tr>
<tr>
<td>teaspoons pure vanilla extract</td>
<td>2</td>
<td>teaspoons</td>
</tr>
<tr>
<td>cup unbleached all-purpose flour</td>
<td>3 1/2</td>
<td>cup</td>
</tr>
<tr>
<td>cup cake flour, not self-rising</td>
<td>1/4</td>
<td>cup</td>
</tr>
<tr>
<td>teaspoon bittersweet chocolate chips</td>
<td>3</td>
<td>teaspoon</td>
</tr>
</tbody>
</table>

**Nutritional information per bonbon:**

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<td>5 mg</td>
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<td>156 mg</td>
</tr>
</tbody>
</table>

Makes 16 servings
one cookie. Place another cookie on top of the ice cream and press down until the ice cream just reaches the edge of the sandwich in plastic wrap and chill in a freezer until firm (about 20 minutes).

Nutritional information per serving (2 cookies, not including ice cream):

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>100</td>
</tr>
<tr>
<td>Total Fat</td>
<td>4 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>1 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>10 mg</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>15 g</td>
</tr>
</tbody>
</table>

So simple and quick to make, these create a beautiful dessert.

Makes 12 servings

Nonstick cooking spray

Preheat oven to 350°F.

Coat a twelve-cup muffin pan with nonstick cooking spray; reserve.

Place the cookies in the bowl of a Cuisinart® Food Processor fitted with the chopping blade. Pulse ten times to break up; process until finely ground. Gradually add the melted butter through the feed tube of the food processor while pulsing the mixture until fully combined. Evenly divide the crumb mixture among the twelve cups in the prepared muffin pan. Press crumbs well into each cup. Bake in preheated oven for 10 minutes, or until fully hardened.

Once ginger cups are fully cooled, very carefully remove from pan (this can be done by inverting and gently tapping on the bottom of the pan). Place a 2½-inch round pastry cutter on 3½ rounds out of the remaining brownies; reserve remaining brownie bits for another use. Place each cup on a serving tray and using a large ice cream scoop, scoop about ¼ cup of frozen mango frozen yogurt into each cup.

Serve immediately.

Nutritional information per serving (1 cup):

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<td>Sodium</td>
<td>5 mg</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>15 g</td>
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</table>

The ultimate chocolate lover’s dessert.

Makes 35 bonbons

1 recipe Triple Chocolate Brownies (recipe follows)

Chocolate Glaze

30 ounces bittersweet or semisweet chocolate, roughly chopped

Chocolate Ganache

3 cups Espresso Gelato (page 11)

Chocolate Glaze

30  ounces bittersweet or semisweet chocolate, roughly chopped

Using a 2¼-inch round pastry cutter, cut 35 rounds out of the pan of brownies; reserve remaining brownie bits for another use. Reserve cut brownies on a wax/parchment paper-lined pan that will be able to fit in your freezer. Using a 2-inch ice cream scoop, place one scoop of the gelato into each cup. Place the cookies in the bowl of a Cuisinart® Food Processor; reserve.

Preheat oven to 350°F.

Coat a twelve-cup muffin pan with nonstick cooking spray; reserve.

Place the cookies in the bowl of a Cuisinart® Food Processor fitted with the chopping blade. Pulse ten times to break up; process until finely ground. Evenly divide the crumb mixture among the twelve cups in the prepared muffin pan. Press crumbs well into each cup. Bake in preheated oven for 10 minutes, or until fully hardened.

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Preheat oven to 350°F.

Coat a twelve-cup muffin pan with nonstick cooking spray; reserve.

Place the cookies in the bowl of a Cuisinart® Food Processor fitted with the chopping blade. Pulse ten times to break up; process until finely ground. Evenly divide the crumb mixture among the twelve cups in the prepared muffin pan. Press crumbs well into each cup. Bake in preheated oven for 10 minutes, or until fully hardened.

Once ginger cups are fully cooled, very carefully remove from pan (this can be done by inverting and gently tapping on the bottom of the pan). Place a 2½-inch round pastry cutter on 3½ rounds out of the remaining brownies; reserve remaining brownie bits for another use. Place each cup on a serving tray and using a large ice cream scoop, scoop about ¼ cup of frozen mango frozen yogurt into each cup.

Serve immediately.

Nutritional information per serving (1 cup):

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>120</td>
</tr>
<tr>
<td>Total Fat</td>
<td>4 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>1 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>5 mg</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>15 g</td>
</tr>
</tbody>
</table>

The ultimate chocolate lover’s dessert.

Makes 35 bonbons

1 recipe Triple Chocolate Brownies (recipe follows)

Chocolate Glaze

30 ounces bittersweet or semisweet chocolate, roughly chopped

Chocolate Ganache

3 cups Espresso Gelato (page 11)

Chocolate Glaze

30  ounces bittersweet or semisweet chocolate, roughly chopped

Using a 2¼-inch round pastry cutter, cut 35 rounds out of the pan of brownies; reserve remaining brownie bits for another use. Reserve cut brownies on a wax/parchment paper-lined pan that will be able to fit in your freezer. Using a 2-inch ice cream scoop, place one scoop of the gelato into each cup. Place the cookies in the bowl of a Cuisinart® Food Processor; reserve.

Preheat oven to 350°F.

Coat a twelve-cup muffin pan with nonstick cooking spray; reserve.

Place the cookies in the bowl of a Cuisinart® Food Processor fitted with the chopping blade. Pulse ten times to break up; process until finely ground. Evenly divide the crumb mixture among the twelve cups in the prepared muffin pan. Press crumbs well into each cup. Bake in preheated oven for 10 minutes, or until fully hardened.

Once ginger cups are fully cooled, very carefully remove from pan (this can be done by inverting and gently tapping on the bottom of the pan). Place a 2½-inch round pastry cutter on 3½ rounds out of the remaining brownies; reserve remaining brownie bits for another use. Place each cup on a serving tray and using a large ice cream scoop, scoop about ¼ cup of frozen mango frozen yogurt into each cup.

Serve immediately.

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<td>120</td>
</tr>
<tr>
<td>Total Fat</td>
<td>4 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>1 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>5 mg</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>15 g</td>
</tr>
</tbody>
</table>
Once the simple syrup is ready, add the mint leaves and salt. Let the mixture steep for 15 to 20 minutes. If you desire a milder mint flavor, remove and discard the mint leaves after steeping, but for a more intense sorbet blend the syrup/mint mixture using a Cuisinart® Immersion Blender.

Add the raspberries and, using a Cuisinart® Immersion Blender, blend the mixture until smooth. Strain through a fine mesh strainer. Cover and refrigerate 2 to 3 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 minutes. The sorbet will have a soft, creamy texture. If a firmer consistency is desired, transfer the sorbet to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Calories</th>
<th>Total Fat</th>
<th>Total Carbs</th>
<th>Total Sugar</th>
<th>Protein</th>
<th>Fiber</th>
<th>Sodium</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>190 (1% of calories)</td>
<td>6 g</td>
<td>29 g</td>
<td>19 g</td>
<td>4 g</td>
<td>0 g</td>
<td>0 mg</td>
</tr>
</tbody>
</table>

Chocolate Cocoa Nut and Pecan Sandwich Cookies

Preheat oven to 350°F.

Place the butter in the bowl of a Cuisinart® Stand Mixer. Using medium speed (4 to 5) cream the butter until smooth. Gradually add the sugar and mix until creamy.

Preheat oven to 350°F.

1½ cups “your favorite” ice cream

Preheat oven to 350°F.

2 tablespoons of your favorite ice cream combined. Once the simple syrup is ready, add the mint leaves and salt. Let the mixture steep for 15 to 20 minutes. If you desire a milder mint flavor, remove and discard the mint leaves after steeping, but for a more intense sorbet blend the syrup/mint mixture using a Cuisinart® Immersion Blender.

A step above the traditional ice cream sandwich cookies. If you cannot find cocoa nibs, miniature chocolate chips can be substituted. A step above the traditional ice cream sandwich cookies. If you cannot find cocoa nibs, miniature chocolate chips can be substituted.
Prepare a simple syrup with the water, sugar and salt by adding all three to a medium saucepan set over medium-low heat. Cook mixture until the sugar is fully dissolved. Remove from heat. Once the simple syrup is ready, add the basil and salt. Let the mixture steep for 30 minutes. Strain in the lemon juice. Cover and refrigerate 2 to 3 hours, or overnight.

Strain the chilled mixture through a fine mesh strainer. Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. When the sorbet is almost done, add the reserved zest through the opening on top of the ice cream maker and let churn until combined. The sorbet will have a soft, creamy texture. As a firmer consistency is desired, transfer the sorbet to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
- Calories: 50
- From fat: 0g
- Carbs: 3g
- Protein: 0g
- Fat: 0g
- Chol: 0mg
- Sodium: 0mg
- Fiber: 1g

Makes about 8 cups

The basil adds a nice undertone to the sorbet, but any one of your favorite herbs could be substituted.
In a medium saucepan, heat the strawberries, honey and lemon juice on low for about 5 minutes, or until just softened. Strain, discarding liquid, and cool.

Once the strawberries are cooled, stir into the yogurt/sugar mixture. Cover and refrigerate 2 to 3 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>160</td>
</tr>
<tr>
<td>Fat</td>
<td>2g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>15g</td>
</tr>
<tr>
<td>Protein</td>
<td>2g</td>
</tr>
</tbody>
</table>

A step away from ordinary sorbets, our Dark Chocolate Sorbet is a real treat.

Makes about 8 cups
Chocolate Pretzel Frozen Yogurt

Makes about 7 cups

The combination of the chocolate and the salt from the pretzel is a standout in this tangy and sweet dessert.

Chocolate Pretzel Frozen Yogurt

2 cups chopped chocolate-covered pretzels
1 teaspoon pure vanilla extract
cups whole milk plain yogurt, strained through a cheesecloth for 2 to 4 hours
1 cup granulated sugar
1½ pounds strawberries, hulled and halved
2 tablespoons honey
2 tablespoons fresh lemon juice

In a large bowl, whisk the yogurt with the sugar and salt. Slowly whisk in the combined mixture of the remaining milk/cocoa mix in the saucepan once the milk/sugar mixture has reached a boil. Stirring constantly in a figure-eight rotation continue to stir until the mixture coats the back of a spoon. This mixture must NOT boil or the yolks will overcook. The process should only take a few minutes. Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 20 to 30 minutes. When the frozen yogurt is almost done churning, add the chopped pretzels through the top of the ice cream maker. The frozen yogurt will not have a soft, creamy consistency if a firmer consistency is desired; transfer the frozen yogurt to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Adding fruit and adding flavor:

1 cup granulated sugar, divided

Strain directly into a bowl containing the chopped chocolate, and cool to room temperature. Place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>140 (12%)</td>
</tr>
<tr>
<td>Total Fat</td>
<td>5.5g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>3g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>15mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>119g</td>
</tr>
<tr>
<td>Total Sugar</td>
<td>19g</td>
</tr>
<tr>
<td>Sugar</td>
<td>18g</td>
</tr>
<tr>
<td>Protein</td>
<td>13g</td>
</tr>
</tbody>
</table>

Chocolate frozen yogurt is a perfect dessert for any occasion—simple enough for a last-minute treat, but nice enough for a special occasion.
FROZEN YOGURTS

Be sure to use fresh, ripe mangoes. The better the mango, the better the frozen yogurt.

Makes about 8 cups

7  cups low-fat plain yogurt, strained through a cheesecloth for 2 to 4 hours
²∕³ cup granulated sugar
5 mangoes, peeled, pitted and coarsely chopped
2 teaspoons fresh lime juice

In a large mixing bowl, whisk the yogurt and sugar together; reserve.

Using a Cuisinart® Ice Cream Maker, add the lime juice and 1 cup of the yogurt mixture. Combine with the reserved honey, reserved lime juice, reserved granulated sugar, and salt. Add the yogurt to the bowl. Stir until thickened, about 30 to 35 minutes. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):

<table>
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<tr>
<th>Nutrient</th>
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<tbody>
<tr>
<td>Calories</td>
<td>120 (7%) from fat • 21% protein • 4g fat • 1g sat. fat • 19g chol.</td>
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</tbody>
</table>

—

Real flavor and richness of this frozen yogurt is best if using whole milk plain yogurt, and 2 teaspoons fresh lime juice.

Makes about 8 cups

2 tablespoons light corn syrup
2 tablespoons honey
¼ cup water
3 vanilla beans, split and seeds scraped
8 cups whole milk plain yogurt, strained through a cheesecloth for 2 to 4 hours
1½ teaspoon pure vanilla extract
1¼ cups granulated sugar
pinch table salt

In a medium saucepan, bring mixture to a boil and then simmer until reduced by half. Cool and reserve.

In a large mixing bowl, whisk the yogurt, reserved honey/water/vanilla reduction, vanilla extract, sugar and salt together. Cover and refrigerate 2 to 3 hours, or overnight.

Using a Cuisinart® Ice Cream Maker, pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

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pinch table salt

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1¼ cups granulated sugar
pinch table salt

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Using a Cuisinart® Ice Cream Maker, pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

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1½ teaspoon pure vanilla extract
1¼ cups granulated sugar
pinch table salt

In a large mixing bowl, whisk the yogurt, reserved honey/water/vanilla reduction, vanilla extract, sugar and salt together. Cover and refrigerate 2 to 3 hours, or overnight.

Using a Cuisinart® Ice Cream Maker, pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

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1½ teaspoon pure vanilla extract
1¼ cups granulated sugar
pinch table salt

In a large mixing bowl, whisk the yogurt, reserved honey/water/vanilla reduction, vanilla extract, sugar and salt together. Cover and refrigerate 2 to 3 hours, or overnight.

Using a Cuisinart® Ice Cream Maker, pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

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FROZEN YOGURTS

Ruch Vauhha Frozen Yogurt

Mango Frozen Yogurt
A true Italian treat, our Tiramisu Gelato pulls the flavors from the traditional dish and adds a frozen twist to serve on a hot summer day. Makes about 7 cups

- 2 cups whole milk
- 1 cup heavy cream
- 1 vanilla bean, halved and seeds scraped
- ¾ cup granulated sugar
- ¼ teaspoon table salt
- 2 tablespoons Kahluà
- 1 tablespoon rum
- 2 tablespoons brewed espresso
- 5 large eggs
- 2 cups mascarpone, room temperature
- 2 cups amaretti cookies, finely grated

Add milk, cream, vanilla bean (including the pod), half of the sugar, salt, liquor and espresso to a medium saucepan. Over medium-low heat, gradually bring the mixture just to a boil.

Combine the eggs and remaining sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.

Once the milk/cream mixture has reached a boil, slowly whisk ¹/³ of it into the egg/sugar mixture. Add another ¹/³ and then return the combined mixture to the remaining milk/cream in the saucepan. Over medium-low heat, stirring constantly in a figure-eight rotation with a wooden spoon, heat the mixture until it coats the back of the spoon. This mixture must NOT boil or the eggs will overcook – the process should only take a few minutes. Stirring (discarding vanilla pod) directly into a bowl set in the prepared ice bath and cool to room temperature.

Add the mascarpone to the bowl of a Cuisinart® Stand Mixer fitted with the paddle attachment. Mix on medium-low (speeds UP VOUJMDSFBNNZ4MPXMZBEFQSFQBSFEHFMBUPDVTUBSE)

Nutritional analysis per serving (based on ½ cup):

- Calories: 310 (62% from fat)
- Carbs: 19g
- Fat: 17g
- Protein: 7g
- Sugar: 22g

Remove from freezer about 15 minutes before serving.

If a firmer consistency is desired, transfer the gelato to an air tight container and place in freezer for about 2 hours. Alternatively homogenize with no lumps. Cover and refrigerate completely homogenized with no lumps. Cover and refrigerate.

Melt the gelato with the mixer running. Beat until 2 to 3 hours, or overnight. Melt the gelato with the mixer running. Beat until 3 to 4 minutes. The gelato will have a soft, creamy texture. Turn the Cuisinart® Ice Cream Maker on for the mixture into:

- 2 cups amaretti cookies, finely grated
- 2 cups mascarpone, room temperature
- 5 large eggs
- 2 tablespoons brewed espresso
- 1 egg yolk
- 2 tablespoons Kahluà
- 1/4 cup granulated sugar
- 1 cup heavy cream
- 1 cup amaretti cookies, finely grated

Makes about 7 cups

Traditional dish and adds a frozen twist to serve on a hot summer day.
Strain into a container and cool to room temperature. Cover and refrigerate 2 to 3 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer the gelato to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional analysis per serving (based on ½ cup):
- Calories: 180 (26% from fat)
- Total Fat: 28 g (pro. 6 g, sat. fat 3 g)
- Saturated Fat: 10 g
- Cholesterol: 131 mg
- Sodium: 120 mg
- Total Carbohydrate: 140 g
- Dietary Fiber: 3 g

A favorite in coffeehouses across the country can now be made and frozen in your own home.

Makes about 8 cups

Chai Gelato

<table>
<thead>
<tr>
<th>cups whole milk</th>
<th>6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1½ tablespoons cardamom pods</td>
<td>1</td>
</tr>
<tr>
<td>1 large clove</td>
<td>3</td>
</tr>
<tr>
<td>1½ teaspoons whole cinnamon sticks</td>
<td>2</td>
</tr>
<tr>
<td>2½ teaspoons black peppercorns</td>
<td>2</td>
</tr>
<tr>
<td>½ teaspoon orange zest</td>
<td>4</td>
</tr>
<tr>
<td>2 pieces fresh ginger, 1 x ½-inch each</td>
<td>8</td>
</tr>
<tr>
<td>8 whole star anise pods</td>
<td>1</td>
</tr>
<tr>
<td>2 tea bags, chai tea</td>
<td>8</td>
</tr>
<tr>
<td>1 cup granulated sugar</td>
<td>½</td>
</tr>
<tr>
<td>3 tablespoons honey</td>
<td>2</td>
</tr>
</tbody>
</table>

Add milk to a medium saucepan set over medium-low heat and gradually bring the milk just to a boil. Remove from heat and stir in the spices, orange zest, ginger, and tea. Let steep for 15 minutes. Strain, discarding solids. Add half of the sugar, salt and honey to the steeped milk. Over medium-low heat, gradually bring the mixture just to a boil. While the milk/sugar mixture is heating, combine the eggs and remaining sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick. Once the milk/sugar mixture has reached a boil, slowly whisk ⅔ of it into the egg/sugar mixture. Add another ⅔ and then return the combined mixture to the remaining milk in the saucepan. Over medium-low heat, stirring constantly until it coats the back of a spoon, heat the mixture until it coats the spoon in a figure-eight rotation. This mixture must NOT boil or the eggs will overcook; the process should only take a few minutes. Strain into a container and cool to room temperature. Cover and refrigerate 2 to 3 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer the gelato to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.
the cinnamon sticks and the vanilla beans (including the pods). Let
steep for 20 to 30 minutes. Strain; discard cinnamon sticks and
pods.

Add the brown sugar and salt to the steeped milk mixture.
Set over medium-low heat and bring
just
heating, combine the eggs and granulated sugar in a medium
bowl. Using a hand mixer on low speed or a whisk, beat until
mixture is pale and thick.

Once the steeped milk mixture has reached a boil, slowly whisk ¹∕³ of it into the yolk/sugar mixture. Add another ¹∕³ of the
mixture, then return the combined mixture to the remaining
milk/espresso in the saucepan. Over medium-low heat, stirring
constantly in a figure-eight rotation with a wooden spoon, heat
the mixture until it coats the back of a spoon. This mixture must
NOT boil or the eggs will overcook – the process should only
take a few minutes. Strain and let mix until thickened, about 30 to 35 minutes. The
mixture is done. Reserve.

Turn the Cuisinart® Ice Cream Maker on; pour both the gelato
bowl and let mix until thickened, about 30 minutes. The
gelato is desired. Reserve.

a Cuisinart® Blender. Strain pureed blueberries if a smoother
texture is desired. Stir in remaining blueberries into the frozen
gelato base and let mix until thickened, about 15 minutes. The
gelato is desired. Reserve.

Nutritional analysis per serving (based on ½ cup):

<table>
<thead>
<tr>
<th>Calories</th>
<th>170</th>
</tr>
</thead>
<tbody>
<tr>
<td>% Daily Value</td>
<td>2%</td>
</tr>
</tbody>
</table>

For an extra boost for the adult crowd, serve a scoop of our Espresso
Gelato in a glass ice cream dish, and then top with coffee liqueur.

Makes about 7 cups

Gelato in the adult crowd. Serve a scoop of our Espresso

Espresso Gelato
Cut the peaches into ½-inch pieces and place in a small saucepan. Add the lemon juice, butter and dark brown sugar. Set over medium-low heat and cook until peaches are just softened; reserve.

In a medium saucepan set over medium-low heat, add the milk, cream, half of the granulated sugar, salt, cinnamon and vanilla. Gradually bring the milk to a boil. Turn the burner off and stir in large pieces still remaining. Bring the ice cream base to room temperature. Using a wooden spoon, stir the mixture constantly over the low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few 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 2 hours. Remove from freezer about 15 minutes before serving. While the frozen fruit (thawed) will do off-season, while summer-fresh blueberries are best in this Illinois-style gelato.

**Blueberry Gelato**

**Ingredients**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh blueberries</td>
<td>3 cups</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 ¾ cups</td>
</tr>
<tr>
<td>Granulated sugar</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Large eggs</td>
<td>6</td>
</tr>
<tr>
<td>½ cup packed dark brown sugar</td>
<td></td>
</tr>
<tr>
<td>Whole vanilla beans (slivered and seeds scraped)</td>
<td>2</td>
</tr>
<tr>
<td>Whole cinnamon sticks</td>
<td>6</td>
</tr>
<tr>
<td>Cup whole milk</td>
<td>2 ½ cups</td>
</tr>
</tbody>
</table>

Makes 8 cups.

Nutritional analysis per serving (based on ½ cup):

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Calories</th>
<th>Total Fat</th>
<th>Saturated Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
</tr>
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**Gelatos**

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<th>Item</th>
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<tbody>
<tr>
<td>Cream, 1 ½ cups fat</td>
<td>2 ½ cups</td>
</tr>
<tr>
<td>Sugar, 2½ cups packed dark brown</td>
<td></td>
</tr>
<tr>
<td>Milk, 2½ cups</td>
<td></td>
</tr>
</tbody>
</table>

Makes 8 cups.

Nutritional analysis per serving (based on ½ cup):

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Calories</th>
<th>Total Fat</th>
<th>Saturated Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
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</thead>
<tbody>
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<td>1.5</td>
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<tr>
<td>Cholesterol</td>
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<td>150</td>
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</tr>
<tr>
<td>Sodium</td>
<td>130</td>
<td>7.5</td>
<td>4.5</td>
<td>30</td>
<td>0</td>
</tr>
</tbody>
</table>

The ice cream will have a soft, creamy texture.
boil. Remove from heat; let mixture steep for 1 to 2 hours. After steeping, add the cream and salt and gradually return the mixture just to a boil over medium-low heat.

Dissolve the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.

Once the milk/pistachio/cream mixture has come to a slight boil, whisk about \( \frac{1}{3} \) of the hot mixture into the yolk/sugar mixture. Add another \( \frac{1}{3} \) of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over the low heat until the mixture thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should only take a few minutes. Once the mixture is thick, add another \( \frac{1}{3} \) of the yolk/sugar mixture. Stir in the almond extract and pour the mixture through a fine mesh strainer (discard the vanilla pods); bring to room temperature. Cover and refrigerate 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 20 to 25 minutes. When the ice cream has almost done churning, add the chopped pistachios through the opening at the top of the ice cream maker. 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. Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 20 to 25 minutes. When the ice cream is almost done churning, add the chopped pistachios through the opening at the top of the ice cream maker. 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.

Nutritional analysis per serving (based on ½ cup):

<table>
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<td>310/320</td>
</tr>
<tr>
<td>3%</td>
<td>9%</td>
</tr>
<tr>
<td>2%</td>
<td>14g/17g</td>
</tr>
<tr>
<td>1%</td>
<td>1g/1g</td>
</tr>
</tbody>
</table>

Your favorite summer dessert, frozen. You'll be amazed how much this ice cream tastes like it was fresh out of the oven.
This ice cream can be spicy for some, so adjust the cayenne to your personal taste.

Makes about 8 cups

2 1/2 cups whole milk
2 1/2 cups heavy cream
2 teaspoons pure vanilla extract
1 1/2 teaspoons ground cinnamon
1/4 teaspoon cayenne
3/4 teaspoon table salt
1 cup granulated sugar
8 large egg yolks
8 ounces bittersweet chocolate, roughly chopped

In a medium saucepan set over medium-low heat, add the milk, whole vanilla beans (including the pods), half of the sugar and the cinnamon. Stir to combine and bring the mixture just to a boil.

Place the chopped chocolate in a separate mixing bowl; reserve.

Once the milk/cream mixture has come to a slight boil, whisk about 1/3 of the hot mixture into the yolk/sugar mixture. Add another 1/3 of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over the low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook. The process should only take a few minutes. After about 35 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 2 hours. Remove from freezer about 15 minutes before serving. This ice cream can be stored for about 2 hours.

Nutritional analysis per serving (based on 1/2 cup):

860 calories, 54 grams fat, 8 grams fiber, 57 grams carbohydrate

Mexican Style Chocolate 8 oz chocolate bar; roughly chopped

**Mexican Style Chocolate 8 oz chocolate bar; roughly chopped**
Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 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 2 hours. Remove from freezer about 15 minutes before serving.

Always a winning combination, fresh mint and chocolate take the forefront in this rich and creamy ice cream.

Makes about 7 cups

2 1/3 cups whole milk
2 1/3 cups heavy cream
1 1/4 cups granulated sugar
1/4 teaspoon table salt
2 teaspoons pure vanilla extract
3 cups packed fresh mint leaves
7 large egg yolks
2 cups crushed chocolate sandwich cookies

In a medium saucepan set over medium-low heat, add the milk, combine and bring the mixture just to a boil. Remove from heat.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until fully combined. 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 15 minutes before serving.

Nutritional analysis per serving (based on 1/3 cup):

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<th>Quantity</th>
</tr>
</thead>
<tbody>
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</tr>
<tr>
<td>Total Fat</td>
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<tr>
<td>Saturated Fat</td>
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</tr>
<tr>
<td>Cholesterol</td>
<td>53mg</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>31g</td>
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<tr>
<td>Sugars</td>
<td>25g</td>
</tr>
<tr>
<td>Protein</td>
<td>12g</td>
</tr>
</tbody>
</table>

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until fully combined. 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 15 minutes before serving.
Turn the Cuisinart® Ice Cream Maker on; pour the banana mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes.

About 10 to 12 hours, or overnight:

- 1 cup heavy cream
- 1 cup granulated sugar
- 1 vanilla bean, halved and seeds scraped
- 2 large eggs

Watch the bananas as they cook to capture the intense flavor.

For the true vanilla lover; be sure to use a fresh vanilla bean.

Rich Vanilla Bean Gelato

Makes about 7 cups

For Serving:

- 1 1/2 cups whole milk
- 2 1/4 cups heavy cream
- 1/4 cups granulated sugar
- 1 pinch table salt
- 1 vanilla bean, sliced and seeds scraped
- 7 large egg yolks

In a medium saucepan set over medium-low heat, add the milk, cream, half of the sugar, salt and the scraped vanilla bean. Bring to a boil.

Once the milk/cream mixture has come to a slight boil, whisk about 1/3 of the hot mixture into the yolk/sugar mixture. Add another 1/3 of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over low heat until it thickens slightly and coats the back of a spoon. Strain the banana/sugar mixture, reserving the sugar syrup and bananas in separate bowls. Cover and refrigerate 1 to 2 hours, or overnight.

Pour the mixture through a fine mesh strainer (discard the vanilla bean pod) and bring to room temperature. Cover and refrigerate.

Cook – the process should only take a few minutes.

The spoon. This mixture must NOT boil. If the yolks will boil over, remove the saucepan from the heat until it thickens slightly and coats the back of a wooden spoon. Stir the mixture constantly.

Once the milk/cream mixture has come to a slight boil, whisk in the egg yolks. Stir the bananas and then mix into the milk/cream. Cover and refrigerate.

When the ice cream is almost fully churned, gradually add the sugar syrup; let mix until fully combined. Right before the ice cream is done, drizzle the melted chocolate into the churning ice cream maker. Let mix until combined.

The sugar syrup has been mixed, add the walnuts through the top of the ice cream maker; let mix until combined. Right before the ice cream is done, drizzle the melted chocolate into the churning ice cream maker. Let mix until combined.

Right before the ice cream is done, drizzle the melted chocolate into the churning ice cream maker. Let mix until combined. Right before the ice cream is done, drizzle the melted chocolate into the churning ice cream maker. Let mix until combined.
container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
- Calories: 130
- Total fat: 11g
- Saturated fat: 4g
- Cholesterol: 120mg
- Sodium: 125mg
- Total carbohydrates: 19g
- Fiber: 1g

This ice cream is excellent all alone in a cup, or go to page 21 and make our Frozen Raspberry Swirl Cheesecake for a real showstopper.

Makes about 7 cups

16 ounces cream cheese, room temperature
1½ cups granulated sugar
¾ teaspoon table salt
¼ cup mascarpone, room temperature
1¼ cups whole milk, room temperature
1¼ cups heavy cream
2½ teaspoons pure vanilla extract
½ cup sour cream, room temperature

Put the cream cheese in the bowl of a Cuisinart® Stand Mixer. Fitted with the mixing paddle, mix the cream cheese, on running, gradually add the sugar and salt; mix until homogeneous. Add the mascarpone and mix until well combined. Slowly add the milk, cream and vanilla; mix until smooth. Use the fold function to mix in the sour cream. Cover and refrigerate 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an air-tight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):
- Calories: 170
- Total fat: 12g
- Saturated fat: 8g
- Cholesterol: 75mg
- Sodium: 70mg
- Total carbohydrates: 19g
- Fiber: 1g

Do not be intimidated by the multiple steps in this ice cream. The end result of frozen banana, toasted walnuts and flecks of chocolate makes it worth every minute.
One of the easiest ice creams to make, the rich peanut butter flavors in this ice cream will have your friends and family in awe.

Makes about 8 cups

1 ¹⁄³ cups good quality peanut butter (not natural)
¾ cup granulated sugar
1 ²⁄³ cups whole milk
2 ¼ cups heavy cream
1 ½ teaspoons pure vanilla extract
1 ¼ cups chopped chocolate peanut butter cup candies (about 22 miniature peanut butter cups)

In a medium mixing bowl, use a hand mixer on low speed to combine the peanut butter and sugar until smooth. Add the milk and mix until the sugar is dissolved, about 1 minute. Stir in the heavy cream and vanilla. Cover and refrigerate 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. Five minutes before mixing is completed, add the chopped candy through the top 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 the frozen freezer bowl 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 the frozen freezer bowl and let mix in completely.

Not your ordinary mint ice cream, our Peppermint Patty calls for a lot of bright green fresh mint for a real natural flavor.

Makes about 7 cups

1½ cups whole milk
3 cups packed fresh mint leaves
1 cup plus 2 tablespoons granulated sugar
pinch table salt
3 cups heavy cream
1 ½ tablespoons pure vanilla extract
1½ cup chopped peppermint patties (about 22 miniature chocolate peanut butter cup candies)

In a medium saucepan set over medium-low heat, bring the milk just to a boil. Remove from heat and add the mint leaves; let steep for 20 to 30 minutes. If you desire a milder mint flavor, remove and discard the mint leaves after steeping, but for a more intense ice cream blend the milk/mint mixture using a Cuisinart® Immersion Blender. Add the sugar and salt to the steeped milk/mint mixture. Use a hand mixer on low speed or whisk to combine, until the sugar is dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate 1 to 2 hours, or overnight.

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. Five minutes before mixing is completed, add the chopped candy through the top 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 the frozen freezer bowl and let mix in completely.
SIMPLE ICE CREAMS

This ice cream can easily be dressed up by adding your favorite chopped candies or sprinkles at the end of churning. Makes about 7 cups

1 ½ cups whole milk
1 cup plus 2 tablespoons granulated sugar
pinch table salt
3 cups heavy cream
1 ½ tablespoons pure vanilla extract

In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate 1 to 2 hours, or overnight.

Nutritional information per serving (based on ⅛ cup):

<table>
<thead>
<tr>
<th>Calories</th>
<th>Total Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Carbohydrate</th>
<th>Protein</th>
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<tbody>
<tr>
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<td>17</td>
<td>31</td>
<td>83</td>
<td>24</td>
<td>0.8</td>
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Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an air-tight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

For a real treat, serve this with our Chocolate Sauce on page 22.

Chocolate Sauce

Makes about 8 cups

1 cup cocoa powder
²∕³ cup granulated sugar
½ cup packed dark brown sugar
pinch table salt
1¾ cups whole milk
3¾ cups heavy cream
1 tablespoon pure vanilla extract

Place the cocoa, sugars and salt in a medium bowl; whisk to combine. Add the milk and, using a hand mixer on low speed or whisk, beat to combine until the cocoa, sugars and salt are dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate 1 to 2 hours, or overnight.

Nutritional information per serving (based on ½ cup):

<table>
<thead>
<tr>
<th>Calories</th>
<th>Total Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Carbohydrate</th>
<th>Protein</th>
</tr>
</thead>
<tbody>
<tr>
<td>260</td>
<td>17</td>
<td>31</td>
<td>83</td>
<td>24</td>
<td>0.8</td>
</tr>
</tbody>
</table>

Turn the Cuisinart® Ice Cream Maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 30 to 35 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an air-tight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

This ice cream can easily be dressed up by adding your favorite chopped candies or sprinkles at the end of churning.
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 2 quarts.

**Recipe Tips**

1. **Mix-ins for Ice Cream**
   - Make sure mixing arm and lid are in place before turning on machine.
   - Is it completely frozen before being used.
   - When mixing more than one recipe at a time, be sure the freezer bowl is at least 2 inches of the rim of the glass. Top with 1 large scoop of very thin ice cream, frozen yogurt or sorbet - 2 inches of the rim of the glass.

2. **Ice Cream Sodas**
   - Use a total of 2 oz of the substitute (such as 1 cup cream). To make sure the substitute's volume is consistent, you would have used 3 oz of the original cream. For example, if the recipe calls for 2 cups of cream, use 3 oz of the substitute, as you would have used 3 oz of the original cream.
   - To make an ice cream soda, add 1 oz of heavy cream and 1 oz of water. Pour into a glass with a straw. Top with 2 scoops of ice cream.

3. **Ice Cream Terrine**
   - You may substitute lower-fat creams (e.g., half-and-half) and milk.

4. **Ice Cream Pies**
   - If ice cream is not touching the rim of the glass, it is not an ice cream soda. If it touches, it is an ice cream soda.

5. **Ice Cream Parfaits**
   - You can easily make an ice cream pie using any flavor of ice cream, such as fresh fruit, fruit syrup, chocolate or caramel sauce, nuts, cherries, etc. Top with heaping whipped cream.

6. **Ice Cream Serves Suggestion**
   - Ice Cream Terrine
     - You can make an ice cream terrine or loaf as a special way to serve your ice cream. You may use a 9 x 5 x 3 (9-in) loaf pan with a jelly roll pan or a larger sheet pan, 2 inches from the freezer plate. Place in the refrigerator for 20 to 30 minutes. The mixture will have set to 40 minutes before removing from the freezer plate. Cover with aluminum foil and remove from the freezer. Place in the refrigerator for 2 hours. Once the mixture is frozen, you can make an ice cream terrine or loaf as a special way to serve your ice cream.

**Coconut Cardamom**

Of layered-cored soppets, such as raspberries, white or black currants, lemon, basil and arugula, for example, lemon flan with cranberry-rosemary purée. Or try a medley of small scoops of ice cream, gelato, sorbet, frozen yogurt, or fruit. For instance, a bowl of blueberry, apricot, or berry sorbet. For more options, please visit our website. For more delicious recipes, please visit our website.
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