

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



The Fruit Scoop™ Frozen Dessert Maker Attachment

IC-50C

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

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Turn dial to the OFF position and unplug your Cuisinart® Stand Mixer before fitting or removing the The Fruit Scoop™ Frozen Dessert Maker Attachment, after use and before cleaning.
3. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities. Cuisinart does not recommend the use of this appliance by children.
4. Avoid contact with moving parts and fitted attachments. To reduce the chances of bodily injury and/or damage to the Stand Mixer or The Fruit Scoop™ Frozen Dessert Maker Attachment, keep hands, clothing, cooking utensils, etc., away from the moving parts during operation.
5. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
6. Do not use more than one attachment at a time.
7. Do not use the stand mixer or attachment if it is damaged or if the cord is damaged. Have it checked and serviced before resuming use.
8. Do not use this attachment for anything other than its intended use.
9. Do not use outdoors.
10. To protect against the risk of electric shock, do not put the power unit in water or other liquids.
11. Do not let cord hang over edge of table or counter.
12. Never leave The Fruit Scoop™ Frozen Dessert Maker Attachment unattended while the Stand Mixer is running.
13. The attachments are intended for use with the basic appliance SM-50C.
14. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

UNPACKING INSTRUCTIONS

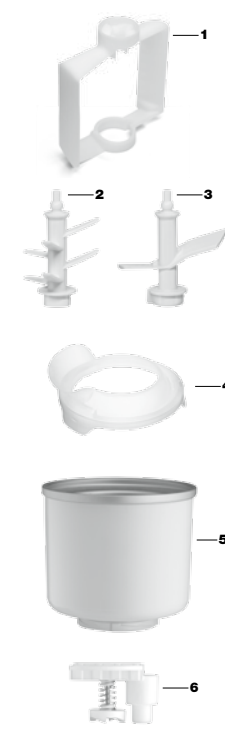
1. Place the gift box containing your Cuisinart® The Fruit Scoop™ Frozen Dessert Maker Attachment on a flat, sturdy surface before unpacking.
 2. Remove the instruction booklet and tray.
 3. Remove the freezer bowl, two paddles, paddle holder, splash guard, and drive assembly.
- To assemble the The Fruit Scoop™ Frozen Dessert Maker Attachment, follow Assembly Instructions on page 4. Replace all packaging materials inside box and save the box for repackaging.

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FEATURES AND BENEFITS

1. **Paddle Holder**
Holds paddle in place. Fits into freezer bowl to churn ingredients during freezing process.
2. **Fresh Fruit Paddle**
Specially designed to mash and mix fresh fruit to create frozen desserts and drinks with a variety of textures and flavours.
3. **Ice Cream Paddle**
Mixes and aerates ingredients to create ice cream, frozen desserts and drinks.
4. **Splash Guard with Pour Spout**
Prevents splattering when mixing and adding ingredients. Guides ingredients into the bowl.
5. **Freezer Bowl**
Contains cooling liquid inside a double-insulated wall to keep bowl cool and temperature even. Ingredients freeze quickly and evenly.
6. **Drive Assembly**
Fits onto stand mixer's accessory port to connect paddle.



BEFORE USING FOR THE FIRST TIME

Wash the splash guard, freezer bowl, paddle holder and paddles 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. Before freezing, wash and dry the bowl completely. The length of time needed to reach the frozen state depends on how cold your freezer is. It is recommended that you place the freezer bowl in the back of your freezer where it is coldest. Be sure to place the freezer bowl on a flat surface in its upright position for even freezing.

Generally, freezing time is between 16 and 24 hours. To determine if it is completely frozen, shake the bowl. If you do not hear liquid moving between the walls of the bowl, the cooling liquid is frozen. We recommend leaving your bowl in the freezer at all times so it's always ready. Use the bowl immediately after removing from the freezer because cooling liquid defrosts quickly at room temperature.

Reminder: Your freezer should be set to 0°F (-18°C) to ensure proper freezing of all foods.

ASSEMBLING PADDLE AND PADDLE HOLDER

1. Set paddle holder on counter with open end down.



2. Insert the desired paddle into the paddle holder, setting the wide tab on the bottom of the paddle into the opening on the bottom of the paddle holder.



MAKING FROZEN DESSERT

1. Prepare recipe ingredients from pages that follow or from your own recipe. If you use your own recipe, be sure it yields no more than 1½ quarts (1.4 L).
2. Remove the freezer bowl from the freezer. Set bowl onto mixer and twist to lock into place.
NOTE: Bowl will begin to defrost quickly once it has been removed from freezer. Use it immediately after removing from freezer.



3. Assemble either the fresh fruit or ice cream paddle into paddle holder. Place the square metal end of the assembled paddle holder onto the raised hub in the bottom of the freezing bowl.



4. Place splash guard onto freezer bowl with pour spout to either side. Press firmly down to secure.
5. Attach the drive assembly to the mixer's accessory port – push up to secure.
6. Press the mixer's head-lift release lever, and lower mixing head to connect drive assembly to paddle assembly.
7. Turn mixer on to Speed 2 or 3, the former for fresh fruit and the latter for ice cream. Never use over Speed 3 for this ice cream maker attachment.
8. Immediately pour prepared ice cream base or fresh fruit through ingredient spout.
NOTE: Ingredients must be added to the freezer bowl after unit is turned on.
9. Ice cream and fresh desserts will be done in 15 to 25 minutes, depending on the recipe and volume of the dessert you are making. Average mixing and freezing time for fresh fruit desserts is about 15 minutes. When the mixture has thickened to your liking, it is done. If you desire a firmer consistency, transfer the dessert to an airtight container and store in the freezer for 2 or more hours.

NOTE: Do not store frozen desserts in the freezer bowl. Desserts will stick to the sides of the freezer bowl and may damage the bowl. Store only in a freezer-safe, airtight container.

FROZEN FRESH FRUIT DESSERT TIPS

For frozen fresh fruit desserts, the fruits that work best and require only minimal preparation include softer items like bananas, mangoes, strawberries, kiwis, apricots and peaches.

Firm items like apples, pears or unripe peaches should first be cooked until soft, to achieve the smoothest, frozen results.

Cooking fruit is an opportunity to infuse it with flavours and spices like cinnamon and nutmeg or fresh herbs like mint or basil. If cooking fruit, chill completely before adding to the freezer bowl.

Harder items like coconut, hard-seeded items like pomegranate, pulpy items like citrus, or fibrous items like pineapple should be blended first or cut up into small pieces and mixed in with other, creamier fruits like bananas, mangoes or strawberries for best results.

For best results, cut fruit into 1-inch – 2-inch (2.5 cm - 5 cm) pieces.

Six cups (1.5 L) of fruit is the recommended average for processing at one time.

Processing 6 cups (1.5 L) of fruit usually takes about 15 to 20 minutes. Time will vary based on type of ingredients used, as well as amount.

Frozen fruit dessert consistency can be adjusted by adjusting the freeze time. The longer the fruit is processed, the smoother the consistency. For slushy-style drinks, run it for the least amount of time and add juice as a mix-in during the last couple of minutes.

Most fruits can be ready to serve in as little as 15 minutes. The higher the water content, the faster the freeze. For instance, watermelon is ready in 10 minutes.

Higher water-content fruits, like melon, should be prepared in advance so some of the water can be drained and not frozen for the best consistency.

For melon, like cantaloupe and honeydew, where the fruit is rather firm, add fruit slowly to the freezer bowl and only add up to 5 cups (1.25 L).

Use very ripe fruits for the sweetest flavour. Simple syrup (equal parts sugar and water, see recipe on page 8) may be used as a sweetener.

Peel fruit and remove seeds before cutting and processing.

Store remaining sorbet or ice cream in an airtight container in the freezer. Before covering with lid, press a piece of wax paper directly on the sorbet or ice cream to prevent freezer burn. Remove sorbet from freezer about 15 to 20 minutes before serving. Ice cream may be removed 10 to 15 minutes before serving.

ADDING INGREDIENTS

Ingredients such as chips and nuts should be added about 2 minutes before the recipe is complete. Once the dessert has begun to thicken, add the ingredients through the ingredient spout. Nuts and other ingredients should be no larger than a ¼-inch (0.6 cm).

SAFETY FEATURE

The Cuisinart® Fruit Scoop™ Frozen Dessert Maker Attachment is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the dessert is extremely thick, if the unit has been running for an excessively long period of time, or if added ingredients (nuts, etc.) are extremely large pieces. To reset the unit, turn the dial to the OFF position and unplug the unit. Let the unit cool off. After a few minutes, you may turn the unit on again and continue making the dessert.

CLEANING, STORAGE AND MAINTENANCE

Cleaning

Clean the freezer bowl, mixing paddles, paddle holder, and splash guard in warm, soapy water. **DO NOT PUT FREEZER BOWL IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANERS OR IMPLEMENTS.** Wipe motor base clean with damp cloth. Dry all parts thoroughly.

The paddles, paddle holder, and drive assembly are all top-rack dishwasher safe.

Storage

DO NOT put freezer bowl in freezer if bowl is wet. **DO NOT** store splash guard, mixing paddles, paddle holder or base in freezer. You may store the freezer bowl in the freezer for convenient, immediate use. Do not store frozen desserts in the freezer bowl in the freezer for more than 30 minutes at a time. Transfer frozen desserts to a freezer-safe, airtight container for longer storage in the freezer.

Maintenance

Any other servicing should be performed by an authorized service representative.

RECIPE TIPS

The recipes that follow offer you a variety of options for delicious frozen desserts. You may create or use recipes of your own, as long as they yield no more than 1½ quarts (1.4 L).

- Frozen desserts from the Cuisinart® Fruit Scoop™ Frozen Dessert Maker Attachment 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 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, the mixture should be chilled overnight before using. Or, chill the recipe over an ice bath until it is completely cooled, before using.
- 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 recipes may be stored in the refrigerator for up to 3 days.
- You may substitute lower-fat creams (e.g., half and half), milk (reduced fat or lowfat) as well as non-dairy milks (soy, rice) 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 2 cups (500 ml) of cream, use a total of 2 cups (500 ml) of the substitute [such as 1 cup (250 ml) cream, 1 cup (250 ml) 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.

- In recipes that use alcohol, add the alcohol during the last 2 minutes of the freezing process. Otherwise, the alcohol may impede the freezing process.
- 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 taste less sweet than 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.
- The following Cuisinart recipes will yield up to 1½ quarts (1.4 L) of dessert. When pouring ingredients in through the ingredient spout, DO NOT fill the freezer bowl higher than ¼ inch (0.6 cm) from the top of the freezer bowl. The ingredients will increase in volume during the freezing process.
- When making more than one recipe at a time, be sure the freezer bowl is completely frozen before each use. Additional freezer bowls may be purchased on the Cuisinart website (www.cuisinart.ca).
- Make sure paddle and splash guard are in place before turning on machine.
- For fresh fruit frozen dessert tips, see page 5.

Fruit	Extras	Preparation	Yield
Apple	Spices such as cinnamon, nutmeg, cloves, allspice. Simple syrup. Maple syrup.	Peeled, cored and cut into 2-inch (5 cm) pieces. Apples must be cooked with other flavourings first. Cool completely and then prepare frozen dessert	6 medium apples = 3 cups (750 ml)
Apricot	Extracts (vanilla, almond); toasted nuts; simple syrup; honey	Pitted and cut into 1-inch (2.5 cm) pieces	2 pounds (907 g) apricots = 3½ cups (875 ml)
Banana	Other fruits (berries, mango, etc.); melted chocolate, cinnamon; coconut; honey	Cut into 1-inch (2.5 cm) pieces	6 medium-large bananas = 4 cups (1 L)
Berries (blackberry, blueberry, raspberry)	Banana; mango; granulated sugar; citrus zest (such as orange or lime)	Berries can be churned either fresh or cooked (and cooled)	6 cups (1.5 L) mixed berries = 4 cups (1 L)
Cranberry	Warm spices such as cinnamon, star anise, cloves, nutmeg; sugar (cranberries are very tart!)	Must cook cranberries with sugar. Cool completely and then prepare frozen dessert	5 cups (1.25 L) = 3½ cups (875 ml)
Kiwi	Fresh Mint; Citrus juice and zest (lime or orange); simple syrup	Peel and cut into 1-inch (2.5 cm) pieces	8 medium kiwi = 3½ cups (875 ml)
Mango	Ginger; vanilla extract; coconut; berries; cherries; bananas; melted chocolate; fresh mint	Peeled, pitted and cut into 2-inch (5 cm) pieces	2 large mangoes = 3½ cups (875 ml)
Peach	Spices such as cinnamon and nutmeg; oats; nuts; brown or granulated sugar; honey; extracts (vanilla or almond)	Peeled, pitted and cut into 1-inch (2.5 cm) pieces. Cook with sweeteners and spices. Cool completely and then prepare frozen dessert	6 medium peaches = 3½ cups (875 ml)
Pear	Honey; extracts (vanilla or almond); nuts	Peeled, cored and cut into 2-inch (5 cm) pieces. Hard pears should be cooked with any flavourings and then cooled completely before preparing frozen dessert. Soft pears can be frozen without cooking	6 medium pears = 3½ cups (875 ml)
Strawberry	Mango; banana; other berries; fresh basil; simple syrup	Hulled and halved	6 cups (1.5 L) = 3 cups (750 ml)

RECIPES

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Kiwi-Lime Pucker

Sweet and sour, this kiwi sorbet is a refreshing, low-calorie dessert.

Makes about 2½ cups (625 ml)

- ¼ **cup (60 ml) Simple Syrup (see recipe on next page)**
- 1 teaspoon (5 ml) fresh lime juice**
- 1 teaspoon (5 ml) grated lime zest**
- 8 medium, ripe kiwis, peeled and cut into 1-Inch (2.5 cm) pieces [about 2 cups (500 ml)]**

1. Mix the simple syrup, lime juice and zest together in a small measuring cup or bowl. Set aside
2. Fit the Freezer Bowl to the base of the Cuisinart® Stand Mixer. Be sure that it is securely locked into place. Insert the assembled fresh fruit paddle, cover and lower head. Set to Speed 2. While the mixer is running, put the kiwis into the frozen freezer bowl and then follow with the combined syrup mixture.
3. Allow to churn until desired consistency, about 15 to 20 minutes.

Nutritional information per serving [½ cup (125 ml)]:
Calories 100 (6% from fat) • carb. 25g • pro. 2g
• fat 1g • sat. fat 0g • chol. 0mg • sod. 4mg
• calc. 28mg • fiber 3g

Riesling Pear Sorbet

Pears and Riesling, a quintessential flavour combination for autumn, are delicious together in this guilt-free, creamy sorbet.

Makes about 6 cups (1.5 L)

- 6 medium pears, peeled, cored and cut into 2-inch (5 cm) pieces**
- 1 cup (250 ml) sweet Riesling wine**
- 2 tablespoons (30 ml) honey**
- 1 teaspoon (5 ml) pure vanilla extract**

1. Put all ingredients into a medium saucepan set over medium heat. Bring mixture to a boil and then reduce heat to maintain a simmer. Allow to simmer until pears are very soft and Riesling has slightly thickened, about 20 to 25 minutes, depending on the firmness of the pears. Cool completely.
2. Once the pear mixture is fully cooled, fit the Freezer Bowl to the base of the Cuisinart® Stand Mixer. Be sure that it is securely locked into place. Insert the assembled fresh fruit paddle, cover and lower head. Set to Speed 2. While the mixer is running, pour the mixture into the frozen freezer bowl.
3. Allow to churn until desired consistency, about 15 to 20 minutes.

Nutritional information per serving [½ cup (125 ml)]:
Calories 63 (1% from fat) • carb. 13g • pro. 0g • fat 0g
• sat. fat 0g • chol. 0mg • sod. 3mg • calc. 3mg • fiber 1g

Simple Fruit "Sorbet"

Keep the bananas, but use any other favourite fruit to come up with your own blend. Bananas are a good base and lend a creaminess to almost any combination.

Makes about 4 cups (1 L)

- 2 cups (500 ml) ripe bananas (about 2 large bananas), cut into 1-inch (2.5 cm) pieces**
- 2 cups (500 ml) mango (about 1 medium mango), cut into 1-inch (2.5 cm) pieces**
- 1 cup (250 ml) strawberries, hulled and halved**

1. Fit the Freezer Bowl to the base of the Cuisinart® Stand Mixer. Be sure that it is securely locked into place. Insert the assembled fresh fruit paddle, cover and lower head. Set to Speed 2.

While the unit is running, put all of the fruit into the frozen freezer bowl.

2. Allow to churn until desired consistency, about 15 to 20 minutes.

Nutritional information per serving [½ cup (125 ml)]:
Calories 49 (5% from fat) • carb. 12g • pro. 1g • fat 0g
• sat. fat 0g • chol. 0mg • sod. 1mg • calc. 8mg • fiber 1g

Simple Syrup

Simple syrup is a great ingredient to have on hand. It can be stored in an airtight container in the refrigerator for up to one week. Use in cocktails, homemade lemonade, or stir into seltzer water.

Makes 1½ cups (375 ml)

- 1 cup (250 ml) water**
- 1 cup (250 ml) granulated sugar**

1. Put water and sugar into a small saucepan and place over medium-high heat. Once mixture comes to a boil, stir to make sure all sugar is dissolved and then remove from heat.
2. Cool completely before using.

Nutritional information per serving [¼ cup (60 ml)]:
Calories 80 (0% from fat) • carb. 24g • pro. 0g • fat 0g
• sat. fat 0g • chol. 0mg • sod. 1mg • calc. 0mg • fiber 0g

Simple Vanilla Ice Cream

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

Makes about 6 cups (1.5 L)

- 1 cup (250 ml) whole milk**
- ¾ cup (175 ml) granulated sugar**
- Pinch kosher salt**
- 2 cups (500 ml) heavy cream**
- 2 teaspoons (10 ml) pure vanilla extract**

1. 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 at least 2 hours, preferably overnight. Whisk mixture together again before continuing.
2. Fit the Freezer Bowl to the base of the Cuisinart® Stand Mixer. Be sure that it is securely locked into place. Insert the assembled ice cream

paddle, cover and lower head. Set to Speed 3. While the unit is running, pour the mixture into the frozen freezer bowl.

3. Allow to churn until thickened, about 15 to 20 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.

Nutritional information per serving [½ cup (125 ml)]:
Calories 200 (67% from fat) • carb. 18g • pro. 1g • fat 15g
• sat. fat 10g • chol. 57mg • sod. 37mg • calc. 51mg • fiber 0g

Double Chocolate Ice Cream

For the chocolate lover.

Makes about 6 cups (1.5 L)

- ¾ cup (175 ml) cocoa powder, sifted**
- ½ cup (125 ml) granulated sugar**
- ⅓ cup (75 ml) packed light or dark brown sugar**
- Pinch kosher salt**
- 1 cup (250 ml) whole milk**
- 2 cups (500 ml) heavy cream**
- 1½ teaspoons (7.5 ml) pure vanilla extract**
- ½ cup (125 ml) Hot Fudge Sauce, warm (see recipe, page 10)**

1. In a medium bowl, whisk together the cocoa, sugars and salt. Add the milk and, using a hand mixer on low speed or a whisk, beat to combine until the cocoa, sugars and salt are dissolved. Stir in the heavy cream and vanilla extract. Cover and refrigerate at least 2 hours, preferably overnight. Whisk mixture together again before continuing.
2. Fit the Freezer Bowl to the base of the Cuisinart® Stand Mixer. Be sure that it is securely locked into place. Insert the assembled ice cream paddle, cover and lower head. Set to Speed 3. While the unit is running, pour the mixture into the frozen freezer bowl.
3. Allow to churn until thick, about 15 to 20 minutes. Just before finishing, add the Hot Fudge Sauce and allow it to mix into the churning ice cream for about 1 minute. 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 information per serving [½ cup (125 ml)]:
Calories 267 (25% from fat) • carb. 23g • pro. 2g • fat 17g
• sat. fat 11g • chol. 62mg • sod. 36mg
• calc. 27mg • fiber 1g

Salted Caramel Ice Cream

*This decadent combination will satisfy
your sweet and salty cravings.*

Makes about 6 cups (1.5 L)

Ice Cream Base:

- 1¼ cups (300 ml) whole milk**
- 1¼ cups (300 ml) heavy cream**
- ⅓ cup (75 ml) granulated sugar, divided**
- Pinch kosher salt**
- 1½ teaspoons (7.5 ml) pure vanilla extract**
- 4 large egg yolks**

Caramel Sauce:

- ½ cup (125 ml) granulated sugar**
- ¼ teaspoon (1 ml) kosher salt**
- 2 to 3 tablespoons (30 to 45 ml) water (enough to cover sugar to make it seem like wet sand)**
- ¼ cup (60 ml) heavy cream**
- 2 tablespoons (30 ml) unsalted butter**
- Flaked sea salt, for garnish**

1. In a medium saucepan set over medium-low heat, whisk together the milk, cream, half of the sugar, salt and vanilla extract. Bring the mixture just to a boil.
2. While the milk/cream mixture is heating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or whisk, beat until mixture is pale and thick.
3. Once the milk/cream mixture has come to a slight boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ 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 the spoon. This mixture must NOT boil or the yolks will overcook – the process should take about 10 to 15 minutes, depending on the pot being used and the stove.
4. Pour the mixture through a fine mesh strainer and bring to room temperature. Cover and refrigerate 1 to 2 hours, preferably overnight.
5. Once the ice cream base has sufficiently cooled, prepare the caramel sauce. Put the sugar, salt and water in a heavy bottomed, small saucepan set over medium heat. Keep an eye on the

caramel and allow it to cook until amber in colour (the colour of light maple syrup). Remove from heat and stir in the heavy cream and butter (it will froth a bit, so add it slowly). Whisk together and then set aside until ready to use. Allow to cool to room temperature.

6. Reserve 2 tablespoons (30 ml) of the caramel sauce and add the rest to the ice cream base; whisk well to combine.
7. Fit the Freezer Bowl to the base of the Cuisinart® Stand Mixer. Be sure that it is securely locked into place. Insert the assembled ice cream paddle, cover and lower head. Set to Speed 3. While the unit is running, pour the mixture into the frozen freezer bowl.
8. Mix until thickened, about 15 to 20 minutes. Add the reserved 2 tablespoons (30 ml) of the caramel sauce and allow it to churn until just swirled in, no more than 30 seconds. 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. Garnish with a pinch of the flaked sea salt.

Nutritional information per serving [½ cup (125 ml)]:
Calories 206 (65% from fat) • carb. 15g • pro. 2g • fat 14g
• sat. fat 9g • chol. 110mg • sod. 29mg • calc. 39mg
• fiber 0g

Coconut Ice Cream with Chocolate Chunks (dairy free)

*Rich and creamy with the perfect
amount of chocolate in every bite.*

Makes about 6 cups (1.5 L)

- 2 cans [13.5 ounces (383 g) each] coconut milk (do not use “lite”)**
- ¾ cup (175 ml) granulated sugar**
- Pinch kosher salt**
- 1 teaspoon (5 ml) pure vanilla extract**
- 4 ounces (113 g) semisweet chocolate [about ¾ cup (175 ml)], melted and kept warm (can use dairy-free or carob chips)**

1. Using a blender or in a bowl with an immersion blender on low speed, mix the coconut milk, sugar, salt and vanilla extract until very smooth with no clumps. Chill for at least 2 hours, preferably overnight. Whisk mixture before continuing.

2. Fit the Freezer Bowl to the base of the Cuisinart® Stand Mixer. Be sure that it is securely locked into place. Insert the ice cream paddle, cover and lower head. Set to Speed 3. While the unit is running, pour the mixture into the frozen freezer bowl.
3. Allow to churn until thick, about 15 to 20 minutes. Slowly drizzle in the melted chocolate; allow it to churn to fully mix for an additional 1 or 2 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.

Nutritional information per serving [based on ½ cup (125 ml)]:
Calories 206 (60% from fat) • carb. 21g • pro. 1g
• fat 15g • sat. fat 13g • chol. 0mg • sod. 29mg
• calc. 3mg • fiber 1g

Hot Fudge Sauce

No sundae bar is complete without homemade hot fudge.

Makes about 1¼ cups (425 ml)

- ⅔ cup (150 ml) heavy cream**
- ⅓ cup (75 ml) light corn syrup**
- ⅓ cup (75 ml) packed light brown sugar**
- ¼ cup (60 ml) cocoa powder, sifted**
- ¼ teaspoon (1 ml) kosher salt**
- 2 tablespoons (30 ml) unsalted butter**
- 1 teaspoon (5 ml) pure vanilla extract**
- 6 ounces (170 g) semisweet chocolate, chopped**

1. In a heavy-bottomed saucepan, combine all ingredients except for semisweet chocolate. Set over medium-low heat and bring to a slight boil. Add chocolate and whisk to combine.

The sauce is best when served hot or warm. If using at another time, cool to room temperature and then store in the refrigerator; reheat before serving. Hot Fudge Sauce will keep in the refrigerator for up to 1 week.

Nutritional information per serving [2 tablespoons (30 ml)]:
Calories 183 (50% from fat) • carb. 23g • pro. 1g
• fat 11g • sat. fat 7g • chol. 23mg • sod. 57mg
• calc. 6mg • fiber 1g

WARRANTY

LIMITED ONE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 1 year from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:
1-800-472-7606

Address:
Cuisinart Canada
100 Conair Parkway
Woodbridge, Ont. L4H 0L2

Email:
consumer_Canada@conair.com

Model:
IC-50C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009, June 30th).

Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at www.cuisinart.ca.

Cuisinart®



Cuisinart™ offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life®.

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