

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Mix It In™ Soft Serve Ice Cream Maker

ICE-48C Series

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 taken 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 liquids.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord. Make sure appliance is OFF 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 from appliance 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. Contact the manufacturer for information on examination, repair, or adjustment.
7. The use of attachments other than those made 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 damage to the appliance.
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. This appliance is for household use. Any servicing other than cleaning and user maintenance should be done only by authorized Cuisinart repair personnel.
12. 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.
13. Close supervision is necessary when any appliance is used by or near children.
14. Do not use appliance for other than its intended use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

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.

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 nameplate agrees with your voltage.
- Never clean with scouring powders or hard implements.

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BEFORE FIRST USE

DO NOT immerse this product in water. Wipe it with a damp cloth. Wash the lid, freezer bowl, mixing arm, topping containers, topping chute, and drip tray 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. 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. **Be sure to place the freezer bowl on a flat surface in its upright position for even freezing.** The length of time needed for the bowl to freeze completely depends on how cold your freezer is. For the most convenient frozen desserts, leave the bowl in the freezer at all times. You can take it out any time for immediate use. In general, freezing time should be a minimum of 24 hours. To determine whether the bowl is completely frozen, shake it. If you do not hear liquid moving, the cooling liquid is frozen.

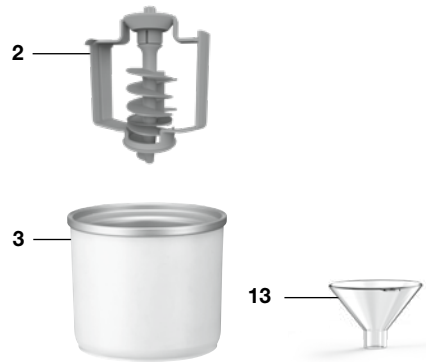
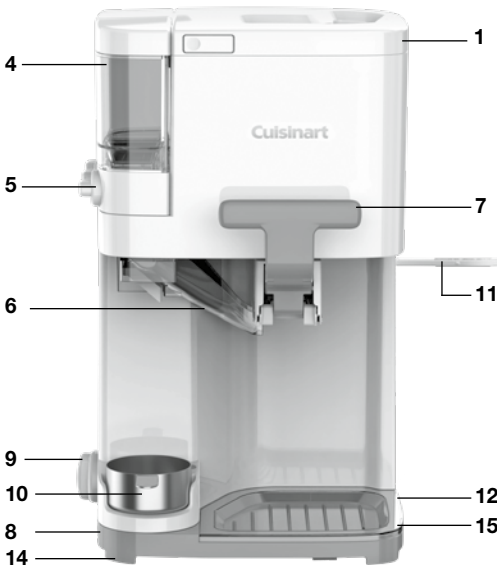
Reminder: Your freezer should be set to 0°F to ensure proper freezing.

REFERENCE CARD

If you lose the paper instruction booklet, there is a QR code to access the online instruction booklet and recipes. Pull the "INFO" tray on the side of the drip tray (part #12 on page 4) and scan the QR code.

FEATURES AND BENEFITS

- 1. Easy-Lock Lid with Opening** – Lid is designed to remove and lock easily. An ingredient opening allows you to pour ingredients directly through the top and watch the freezing process.
- 2. Mixing Paddle** – Mixes and aerates ingredients in freezer bowl to create smooth, soft ice cream.
- 3. 1½-Quart Freezer Bowl** – Contains cooling liquid within a double-insulated wall to create fast and even freezing. Double wall keeps the bowl cool and at an even temperature.
- 4. Three Topping Containers** – Dispense the mix-ins of your choice. The three topping containers dispense mix-ins such as sprinkles, mini chocolate chips, hard-shelled candies, and many more. The topping containers can dispense and mix add-ins into the ice cream or they can be taken off the machine to add toppings onto ice cream right at the table.
- 5. Topping Dispensing Knobs** – Turn one of three knobs to dispense the mix-ins of your choice into your soft ice cream.
- 6. Topping Chute** – Mix-ins are dispensed from the chute into your ice cream cone or bowl while you dispense ice cream. Removable for easy cleaning.
- 7. Dispensing Handle Assembly** – Dispenses soft ice cream when handle is pulled down. Removable for easy cleaning.
- 8. Base** – Contains heavy-duty motor strong enough to make and dispense ice cream.
- 9. Power Control Knob**
- 10. 4 oz. Keep Warm Cup and Heating Plate** – Keep liquid toppings warm.
- 11. Cone Holder** – Conveniently holds a stack of ice cream cones. Can hold both wafer-style and sugar cones.
- 12. Removable Drip Tray** – Can be removed for easy cleaning.
- 13. Mix-in Gauge** – Check the size of mix-ins by dropping them through. Mix-ins that do not fit through will clog the ice cream maker.
- 14. Rubber Feet** – Nonslip feet keep base stationary during use.
- 15. Removable Quick Reference Card (Not Shown)**



ASSEMBLY

1. Insert the topping containers into the indent on the top left side of the Cuisinart® Mix It In™ Soft Serve Ice Cream Maker so that they are firmly in place. The topping containers with the rounded edge should be inserted into the front and rear spaces.
2. Place the cover over each of the topping containers.
3. Attach the dispensing handle assembly by inserting the round opening under the top part of the unit, aligning the handle with "LOCK" on the side of the unit, then rotating the assembly clockwise until it locks into place (the Dispensing Handle should be in the center of the front of the unit).
4. Slide the topping chute into the space provided under the topping containers. Be sure to slide it all the way in until it snaps in place (the Dispensing Handle must be in the upright position).
5. Place the drip tray on the base under the dispensing handle.
6. Place the keep warm cup on the warming plate, if heating up toppings.

MAKING SOFT SERVE ICE CREAM AND FROZEN DESSERTS

1. Fill the topping containers with the desired mix-ins using the mix-in gauge.
2. Do not place liquid toppings in toppings containers. Liquid toppings should be placed in keep warm cup over the heater. Do not exceed 4 oz. of liquid toppings in keep warm cup.

NOTE: keep warm cup should only be used to keep liquid toppings warm.

3. Use Cuisinart's recipes from the pages that follow. Do not fill the freezer bowl higher than ½ inch from the top, as the frozen dessert base will increase in volume during the freezing process. For best results, prepare frozen dessert base in a container from which it is easy to pour.

4. Push the upper part of the mixing paddle into the hole on the bottom of the lid.
5. Remove the freezer bowl from the freezer. (Remove plastic bag if you have wrapped freezer bowl.) Lift the lid and place freezer bowl inside the base.
NOTE: Bowl will begin to defrost quickly once it has been removed from freezer. Use immediately after removing from freezer.
6. Place lid with mixing paddle on base and push down until it locks into place.
7. Turn the power control knob to "Ice Cream," if only preparing ice cream. Turn the dial to "Ice Cream + Warm," if preparing ice cream and warming a liquid topping. Mixing paddle will begin to turn and the warming heater will start if selected.
8. Add frozen dessert base to the freezer bowl by pouring through the opening in the lid.
9. Soft ice cream will be finished in as little as 30 minutes. The time will depend on the recipe and volume of the dessert you are making. Frozen dessert base should be refrigerated to reduce mixing time.

NOTE: Ensure optimal soft serve consistency by checking ice cream at least 5 minutes before specified finish time. If it does become too hard to dispense, simply remove the freezer bowl, scoop, serve, and enjoy!

10. Hold an ice cream cone or bowl 1 inch (2.5 cm) below the ice cream chute and pull down the handle to dispense the ice cream. Turn cone or bowl as you dispense to swirl ice cream.
11. Turn desired knob(s) to add toppings of your choice to soft serve ice cream or dessert.
12. When finished filling the cone or bowl, push the handle back up to stop the flow of ice cream.

NOTES: Some liquid may initially come out of the dispensing handle assembly when first pulled down. Use a cup to collect this liquid, pour liquid back into bowl, then proceed with filling the first bowl or cone.

Do not store frozen desserts in the freezer bowl. Desserts will stick to the side of the

freezer bowl and may damage the bowl. Transfer to an airtight container.

Ice cream will lose its soft consistency and harden after it is stored in the freezer.

13. If you want to use the Keep Warm Cup, make sure the unit is turned to "Ice Cream + Warm."

NOTE: The Keep Warm feature is intended to keep only prepared toppings soft enough to pour over ice cream (hot fudge, caramel, and butterscotch).

RECOMMENDED MIX-INS

These items can be found in most well-stocked grocery stores.

Mini candy-coated chocolates

Mini chocolate chips

Confetti sprinkles

Chocolate sprinkles

Caramel sprinkles

Praline crunch

Decorative Crunch Bits

Finely Chopped Nuts

NOTE: Always use the mix-in gauge; some mix-ins may be too large to dispense and will need to be chopped.

SUGGESTED LIQUID TOPPINGS

Chocolate syrup

Prepared hot fudge

Prepared caramel sauce

Prepared fruit sauce, such as strawberry, blueberry, or raspberry

Butterscotch sauce

DISASSEMBLING FOR CLEANING

1. Turn the unit OFF and unplug.
2. Remove the lid by pushing in and lifting the two side tabs. Disconnect the mixing paddle.

3. Lift the freezer bowl up and out of the base. Make sure all ice cream has been dispensed before removing.
4. Remove the topping chute by pulling it toward you.
5. Remove the dispensing handle assembly by turning counterclockwise to unlock. Once unlocked, it can be lowered from the unit.

CLEANING

1. Follow section on disassembling.
2. **Base:** Wipe with a damp cloth and dry. Never use abrasives or immerse in water.
3. **Freezer Bowl and Lid:** Wash by hand in warm, soapy water and dry thoroughly. **DO NOT PUT IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS.**
4. **Dispensing Handle Assembly:** Wash thoroughly by hand in warm, soapy water. Be sure to eliminate all ice cream residue by cleaning it while it is opened (with the handle pushed down) and closed (with handle up).
5. **Mixing Paddle, Topping Containers, Topping Chute, Keep Warm Cup and Drip Tray:** Hand-wash in warm, soapy water and dry thoroughly. These items are also top rack dishwasher safe.

STORAGE

DO NOT put freezer bowl in freezer if bowl is wet. **DO NOT** store lid, mixing paddle, base, drip tray, or topping containers in the freezer. You may store the freezer bowl in the freezer, in its upright position, for convenient, immediate use. We recommend, before freezing, wrap the bowl in a plastic bag to prevent freezer burn. **DO NOT** store frozen desserts in the freezer bowl. Transfer desserts to an airtight container for longer storage in the freezer. When filled topping containers are not in use, store in a cool, dark place. Empty containers if not used within a week.

NOTE: Ice cream will lose its soft consistency and harden after it is stored in the freezer.

TROUBLESHOOTING

Problem: Ice cream is not ready in recommended time.

Solution:

- Check the ice cream base consistency as it is churning. If it is thick and cold, more churning might be necessary to get to the right consistency for dispensing.
- Should the correct consistency still not be achieved, it could be attributed to the temperature of the ice cream bowl. It is important for the freezer to be at 0°F and for the freezer bowl to be in the freezer for 24 hours before using.
- Ice cream base ingredients may not have been cold enough. Be sure to fully chill ice cream base prior to making ice cream for best results.
- Be sure to have your ice cream maker all set up with dispensing assembly in place and paddle attached to lid before removing ice cream bowl from the freezer.

Problem: Ice cream is not dispensing.

Solution:

- Correct consistency is key to dispensing. Begin checking consistency at least 5 minutes before specified finish time.
- Once ice cream gets too thick, it will not be able to be dispensed. Should this happen, simply scoop ice cream right from the ice cream bowl.
- When checking to see if consistency is correct for dispensing, test by dispensing once base starts getting thick. If base is too soft or liquid, simply pour it back into the mix.
- Once ice cream does get to correct consistency, continue to dispense cups or cones until ice cream is completely dispensed.

Problem: Motor stalls.

Solution:

- Ice cream may be too thick.
- Turn off ice cream maker. Freezer bowl will need to be emptied, washed and refrozen before starting the process again.

Problem: Mix-ins are not dispensing.

Solution:

- Check topping chute to make sure that mix-ins are not stuck.
- Be sure that the topping dispenser is completely dry before adding any toppings. If wet, toppings can melt and stick together.
- Be sure that the mix-in chute is also thoroughly dry.
- Mix-ins may be too large. Use the mix-in gauge to determine the correct size for mix-ins.

Problem: Ice cream paddle is not turning.

Solution:

- Check to make sure there is no ice in the freezer bowl.

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Soft Serve 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 5 cups ([1.25 L] ten ½-cup [125 ml] servings)

- 1 cup (250 ml) whole milk
- ¾ cup (175 ml) granulated sugar
- Pinch salt
- 2 cups (500 ml) heavy cream
- 1 tablespoon (15 ml) pure vanilla extract

1. In a medium bowl, whisk to combine the milk, sugar, and salt until the sugar is dissolved. Stir in the heavy cream and vanilla extract. Cover and refrigerate until well chilled before using, preferably overnight.
2. Assemble the Mix It In™ Soft Serve Ice Cream Maker with paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base. Churn until desired serving consistency is reached, 25 to 30 minutes. If ice cream is not thick enough, pour back into the freezer bowl and continue mixing until desired consistency is reached, checking every few minutes. The ice cream will have a soft, creamy texture.
3. Serve in cups or cones, adding toppings while dispensing ice cream.

Nutritional information per serving (based on ½ cup [125 ml]):
Calories 222 (73% from fat) • carb. 13g • pro. 2g • fat 18g
sat. fat 11g • chol. 69mg • sod. 45mg • calc. 61mg • fiber 0g

Simple Chocolate Ice Cream

This crowd-pleaser is so easy to make – just remember to have the base well chilled before churning!

Makes about 5 cups ([1.25 L] ten ½-cup [125 ml] servings)

- ⅔ cup (150 ml) unsweetened cocoa powder (preferably Dutch process)
- ½ cup (125 ml) granulated sugar
- ⅓ cup (75 ml) firmly packed light brown sugar
- Pinch salt
- 1 cup (250 ml) whole milk
- 2 cups (500 ml) heavy cream
- 1 teaspoon (5 ml) pure vanilla extract

1. Place the cocoa, sugars and salt in a medium bowl; stir with a whisk to combine and remove any lumps. Add the milk, heavy cream, and vanilla extract, and whisk well to incorporate and dissolve the cocoa powder and sugars (a hand mixer comes in handy here). Cover and refrigerate until well chilled, preferably overnight.

2. Assemble the Mix It In™ Soft Serve Ice Cream Maker with paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base. Churn until the desired serving consistency is reached, 25 to 30 minutes. If ice cream is not thick enough, pour back into the freezer bowl and continue mixing until desired consistency is reached, checking every few minutes. The ice cream will have a soft, creamy texture.

3. Serve in cups or cones, adding toppings while dispensing ice cream.

Nutritional information per serving:

Calories 255 (62% from fat) • carb. 23g • pro. 3g • fat 18g
sat. fat 12g • chol. 69mg • sod. 33mg • calc. 75mg • fiber 3g

Strawberry Ice Cream

Early summer strawberries make this an ice cream worth screaming about!

Makes about 5 cups ([1.25 L] ten ½-cup [125 ml] servings)

1½ cups (375 ml) strawberries, hulled and halved (if large)

¾ cup (175 ml) whole milk

½ cup (125 ml) granulated sugar

1 teaspoon pure vanilla extract

Pinch salt

1¼ cups (300 ml) heavy cream

1. Put the strawberries, milk, sugar, vanilla extract, and salt into a blender and blend on High until completely smooth and homogenous, 40 to 50 seconds. Pour into a bowl and stir in the heavy cream. Cover and refrigerate until well chilled, preferably overnight.

2. Assemble the Mix It In™ Soft Serve Ice Cream Maker with paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base. Churn until the desired serving consistency is reached, 25 to 30 minutes. If ice cream is not thick enough, pour back into the freezer bowl and continue mixing until desired consistency is reached, checking every few minutes. The ice cream will have a soft, creamy texture.

3. Serve in cups or cones, adding toppings while dispensing ice cream.

Nutritional information per serving:

Calories 178 (60% from fat) • carb. 17g • pro. 1g • fat 12g
sat. fat 8g • chol. 46mg • sod. 20mg • calc. 43mg • fiber 1g

Creamy Mint Ice Cream

Not your ordinary mint ice cream, ours calls for a lot of bright green, fresh mint for a real natural flavour. While blending it gives it an attractive pastel hue, it can be strained after steeping to create an ice cream that's white in color with a more muted mint flavour.

Makes about 5 cups ([1.25 L] ten ½-cup [125 ml] servings)

1 cup (250 ml) whole milk

2½ cups (625 ml) packed fresh mint leaves

¾ cup (175 ml) granulated sugar

Pinch salt

2 cups (500 ml) heavy cream

1 tablespoon (15 ml) pure vanilla extract

1. 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, strain, and discard the mint leaves after steeping, but for a more intense ice cream, blend the milk/mint mixture using an immersion blender.

2. Add the sugar and salt to the steeped milk/mint mixture. Whisk to combine, until the sugar is dissolved. Stir in the heavy cream and vanilla extract. Cover and refrigerate until well chilled, preferably overnight.

3. Assemble the Mix It In™ Soft Serve Ice Cream Maker with paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base. Churn until the desired serving consistency is reached, 25 to 30 minutes. If ice cream is not thick enough, pour back into the freezer bowl and continue mixing until desired consistency is reached, checking every few minutes. The ice cream will have a soft, creamy texture.

4. Serve in cups or cones, adding toppings while dispensing ice cream.

Nutritional information per serving (based on ½ cup [125 ml]):

Calories 241 (45% from fat) • carb. 17g • pro. 1g • fat 17g
sat. fat 12g • chol. 66mg • sod. 27mg • calc. 43mg • fiber 1g

Peanut Butter Ice Cream

Creamy Peanut Butter Ice Cream is a favourite of kids of all ages.

Makes about 5 cups ([1.25 L] ten ½-cup [125 ml] servings)

- 1 cup (250 ml) creamy peanut butter
- ⅔ cup (150 ml) granulated sugar
- Pinch salt
- 1 cup (250 ml) whole milk
- 1½ cups (375 ml) half-and-half
- 1 teaspoon (5 ml) pure vanilla extract

1. In a medium bowl, stir the peanut butter, sugar, and salt with a whisk until smooth. Add the milk and stir until smooth and the sugar is dissolved. Stir in the half-and-half and vanilla extract. Cover and refrigerate until well chilled, preferably overnight.
2. Assemble the Mix It In™ Soft Serve Ice Cream Maker with paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base. Churn until the desired serving consistency is achieved, 20 to 25 minutes. If ice cream is not thick enough, pour back into the freezer bowl and continue mixing until desired consistency is reached, checking every few minutes. The ice cream will have a soft, creamy texture.
3. Serve in cups or cones, adding toppings while dispensing ice cream.

Nutritional information per serving:

Calories 265 (58% from fat) • carb. 21g • pro. 8g • fat 18g
sat. fat 6g • chol. 17mg • sod. 150mg • calc. 76mg • fiber 2g

Birthday Cake Ice Cream

This soft serve will have you celebrating every bite.

Makes about 5 cups ([1.25 L] ten ½-cup [125 ml] servings)

- ¼ cup (60 ml) boxed yellow cake mix
- 1 cup (250 ml) whole milk
- ¾ cup (175 ml) granulated sugar
- Pinch salt
- 2 cups (500 ml) heavy cream
- 1 tablespoon (15 ml) pure vanilla extract
- ½ cup (125 ml) rainbow sprinkles, plus more for garnish

1. Preheat the oven to 300°F (150°C). Sprinkle the cake mix on a small sheet pan. Bake for 15 minutes. Let cool completely.

2. In a medium bowl, whisk together the milk, sugar, salt, and cooled cake mix until the sugar and cake mix are dissolved. Stir in the heavy cream and vanilla extract. Cover and refrigerate until well chilled, preferably overnight.
3. Assemble the Mix It In™ Soft Serve Ice Cream Maker with the paddle secured and dispenser handle in its upright position. Put the sprinkles into one of the topping containers for dispensing. Turn on and pour in the chilled base. Churn until desired serving consistency is reached, 25 to 30 minutes. If ice cream is not thick enough, pour back into the freezer bowl and continue mixing until the desired consistency is reached, checking every few minutes. The ice cream will have a soft, creamy texture.
4. Serve in cups or cones, adding rainbow sprinkles while dispensing ice cream.

Nutritional information per serving (based on ½ cup [125 ml]):
Calories 275 (64% from fat) • carb. 22g • pro. 2g • fat 20g
sat. fat 11g • chol. 75mg • sod. 89mg • calc. 31mg • fiber 0g

Blue Monster Ice Cream

Vibrant blue ice cream meets your favourite crushed cookies in this monstrous cookie soft serve.

Makes about 5 cups ([1.25 L] ten ½-cup [125 ml] servings)

- 1 cup (250 ml) whole milk
- ¾ cup (175 ml) granulated sugar
- Pinch salt
- 2 teaspoons (10 ml) blue spirulina powder
- 2 cups (500 ml) heavy cream
- 1 tablespoon (15 ml) pure vanilla extract
- ½ cup (125 ml) chocolate wafer cookie crumbs or chocolate chip cookie crumbs

1. In a medium bowl, whisk together the milk, sugar, salt, and blue spirulina powder until the sugar and powder are dissolved. Stir in the heavy cream and vanilla extract. Cover and refrigerate until well chilled, preferably overnight.
2. Assemble the Mix It In™ Soft Serve Ice Cream Maker with paddle secured and dispenser handle in its upright position. Put the cookie crumbs into one of the topping containers for dispensing. Turn on and pour in the chilled base. Churn until the desired serving consistency is achieved, 25 to 30 minutes. If ice cream is not thick enough, pour back into the freezer bowl and continue mixing until the desired consistency is reached, checking every few minutes. The ice cream will have a soft, creamy texture.

3. Serve in cups or cones, adding cookie crumb toppings while dispensing ice cream.

Nutritional information per serving (based on ½ cup [125 ml]):
Calories 245 (66% from fat) • carb. 18g • pro. 9g • fat 18g
sat. fat 11g • chol. 69mg • sod. 51mg • calc. 31mg • fiber 0g

Banana-Nut Ice Cream

Cooking the bananas first not only intensifies the flavour, but it creates a sweet syrup that is quickly mixed into the ice cream base.

Makes about 6 cups ([1.5 L] twelve ½-cup [125 ml] servings)

- 3 very ripe bananas
 - ½ cup (60 ml) packed light brown sugar
Pinch salt
 - 1 cup (250 ml) whole milk
 - ½ cup (125 ml) granulated sugar
Pinch salt
 - 2 cups (500 ml) heavy cream
 - 1½ teaspoons (7 ml) pure vanilla extract
 - ½ cup (125 ml) finely chopped walnuts
1. In a medium to large skillet over medium heat, add the bananas, brown sugar, and salt. Cook until they soften and caramelize (keep a watchful eye over the pan to be sure that the sugar does not burn). Remove from heat and allow to sit for no more than one minute.
 2. In a medium to large mixing bowl, whisk the milk and sugar until the sugar is dissolved. Add a little of the milk mixture to the warm banana/sugar mixture and stir well to combine. Add the rest of the banana mixture to the bowl of the milk/sugar, being sure to scrape in all the sugar syrup and whisk well (if you have a hand blender, this mixture could be puréed for a richer flavour and smoother consistency). Whisk in the heavy cream and vanilla extract. Chill overnight.
 3. Assemble the Mix It In™ Soft Serve Ice Cream Maker with the paddle secured and dispenser handle in its upright position. Put the finely chopped walnuts into one of the topping containers for dispensing. Turn on and pour in the chilled base. Churn until the desired serving consistency is achieved, about 25 to 30 minutes.
 4. Serve in cups or cones, adding finely chopped walnuts while dispensing ice cream.

Nutritional information per serving (based on ½ cup [125 ml]):
Calories 237 (61% from fat) • carb. 20g • pro. 2g • fat 16g
sat. fat 10g • chol. 55mg • sod. 26mg • calc. 21mg • fiber 1g

Coffee Ice Cream

Awaken your palate with this bright and indulgent coffee soft serve.

Makes about 5 cups ([1.25 L] ten ½-cup [125 ml] servings)

- 1 cup (250 ml) whole milk
- ½ cup (125 ml) granulated sugar
- ¼ cup (60 ml) packed light brown sugar
- 1 to 1½ tablespoons (15 to 25 ml) instant espresso or coffee, to taste
- 2 cups (500 ml) heavy cream
- 1 teaspoon (5 ml) pure vanilla extract
Pinch salt

1. In a medium bowl, whisk the milk, sugars, espresso powder, and salt until the sugar is dissolved. Stir in the heavy cream and vanilla extract. Cover and refrigerate until well chilled, preferably overnight.
2. Assemble the Mix It In™ Soft Serve Ice Cream Maker with the paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base. Churn until the desired serving consistency is reached, 25 to 30 minutes. If ice cream is not thick enough, pour back into the freezer bowl and continue mixing until the desired consistency is reached, checking every few minutes. The ice cream will have a soft, creamy texture.
3. Serve in cups or cones, adding desired toppings while dispensing ice cream.

Nutritional information per serving (based on ½ cup [125 ml]):
Calories 257 (67% from fat) • carb. 19g • pro. 3g • fat 19g
sat. fat 12g • chol. 72mg • sod. 44mg • calc. 95mg • fiber 0g

Strawberry-Banana Frozen Yogurt

The classic combination of strawberry and banana come together in this sweet and tangy frozen yogurt.

Makes about 5 cups ([1.25 L] ten ½-cup [125 ml] servings)

- 1 ripe banana, peeled and cut into 1-inch (2.5 cm) pieces
- 8 ounces (227 g) strawberries, fresh (hulled) or frozen (thawed)
- ½ cup (125 ml) whole milk
- ½ cup (125 ml) heavy cream
- 1 cup (250 ml) granulated sugar
Pinch salt

- $\frac{1}{2}$ **teaspoon (2 ml) pure vanilla extract**
- 3 cups (750 ml) whole-milk Greek yogurt**

1. Put the banana, strawberries, milk, heavy cream, sugar, salt, and vanilla extract in a blender jar and blend on High until smooth. Transfer to a medium bowl and stir in the yogurt with a whisk. Cover and refrigerate until well chilled, preferably overnight.
2. Assemble the Mix It In™ Soft Serve Ice Cream Maker with the paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base. Churn until the desired serving consistency is reached, 25 to 30 minutes. If frozen yogurt is not thick enough, pour back into the freezer bowl and continue mixing until the desired consistency is reached, checking every few minutes.
3. The frozen yogurt will have a soft, creamy texture. Serve in cups or cones, adding toppings while dispensing the frozen yogurt.

Nutritional information per serving (based on $\frac{1}{2}$ cup [125 ml]):
 Calories 209 (36% from fat) • carb. 27g • pro. 7g • fat 9g
 sat. fat 5g • chol. 30mg • sod. 50mg • calc. 12mg • fiber 1g

Cherry-Vanilla Frozen Yogurt

The classic combination of cherries and vanilla comes together in this fun, frozen yogurt.

Makes about 5 cups ([1.25 L] ten $\frac{1}{2}$ -cup [125 ml] servings)

- 12 ounces (340 g) pitted sweet cherries, frozen, thawed**
- 1 cup (250 ml) whole milk**
- $\frac{1}{2}$ cup (125 ml) granulated sugar**
- 1 teaspoon (5 ml) pure vanilla extract**
- 2 cups (500 ml) whole-milk vanilla Greek yogurt**

1. Put the cherries, whole milk, sugar, and vanilla extract in a blender jar and blend on High until smooth. Transfer to a medium bowl and stir in the yogurt with a whisk. Cover and refrigerate until well chilled, preferably overnight.
2. Assemble the Mix it in™ Soft Serve Ice Cream Maker with the paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base. Churn until the desired serving consistency is reached, 25 to 30 minutes. If frozen yogurt is not thick enough, pour back into the freezer bowl and continue mixing until the desired consistency is reached, checking every few minutes.

3. The frozen yogurt will have a soft, creamy texture. Serve in cups or cones, adding toppings while dispensing the frozen yogurt.

Nutritional information per serving (based on $\frac{1}{2}$ cup [125 ml]):
 Calories 84 (10% from fat) • carb. 17g • pro. 3g • fat 1g
 sat. fat 1g • chol. 4mg • sod. 34mg • calc. 95mg • fiber 1g

Dairy-Free Dulce de Leche Ice Cream

Oat milk ice cream meets coconut dulce de leche in this creamy and decadent treat.

Makes about 5 cups ([1.25 L] ten $\frac{1}{2}$ -cup [125 ml] servings)

- 1 can (11.25 ounces [318 g]) sweetened, condensed coconut milk, label removed but unopened**
- $2\frac{1}{2}$ cups (625 ml) barista-style oat milk, divided**
- $\frac{1}{4}$ cup (60 ml) light corn syrup**
- $\frac{1}{2}$ teaspoon (2 ml) salt**
- 1 tablespoon (15 ml) pure vanilla extract**
- $\frac{1}{4}$ teaspoon (1 ml) xanthan gum**

1. Make the dulce de leche: Put the unopened can of sweetened, condensed coconut milk in the bottom of a large pot and cover with water by at least 2 inches (5 cm). Place the pot over high heat and bring to a simmer. Cover the pot and reduce the heat to low to maintain a steady simmer for 3 hours. Add water, if necessary, for the can to remain submerged by about 2 inches (5 cm). Turn heat off and let the can cool to room temperature in the water before removing and opening. This can be made up to a week ahead of time.
2. In a small pot, bring 1 cup (250 ml) of the oat milk to a simmer (this heat will help to activate the xanthan gum). Transfer the hot oat milk to a blender jar, and add the remaining oat milk, corn syrup, salt, vanilla extract, xanthan gum, and cooled dulce de leche. Blend on High until completely smooth and homogeneous, 40 to 50 seconds. Cover and refrigerate until well chilled, preferably overnight.
3. Assemble the Mix It In™ Soft Serve Ice Cream Maker with the paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base. Churn until the desired serving consistency is reached, 25 to 30 minutes. If ice cream is not thick enough, pour back into the freezer bowl and continue mixing until the desired consistency is achieved, checking

every few minutes. The ice cream will have a soft, creamy texture.

4. Serve in cups or cones, adding toppings while dispensing ice cream.

Nutritional information per serving (based on ½ cup [125 ml]):
Calories 183 (28% from fat) • carb. 31g • pro. 2g • fat 6g
sat. fat 4g • chol. 0mg • sod. 69mg • calc. 1mg • fiber 1g

Silky Chocolate Dairy-Free Ice Cream

The silken tofu makes a mousse-like consistency in this vegan-friendly dessert.

Makes about 4 cups ([1 L] eight ½-cup [125 ml] servings)

- 12 ounces (340 g) semisweet chocolate, chopped
- ½ cup (75 ml) granulated sugar
- 1½ teaspoons (7 ml) pure vanilla extract
- 1 cup (250 ml) unsweetened soy milk
- 14 ounces (396 g) silken tofu, cut into 1-inch (2.5 cm) cubes
- Pinch salt

1. Put the chocolate, sugar, and vanilla extract into a blender jar.
2. Put the soy milk into a saucepan and set over medium heat. Bring the milk just to a boil. Let the milk sit for a few minutes, then add contents of the blender jar. Blend on Low. Remove the pour lid insert from the blender cover and add the tofu cubes while the blender is running on High. Once all the tofu has been added, add the salt and blend on High until homogenous.
3. Chill for a minimum 2 hours, preferably overnight. Prior to using the ice cream base, whisk the chilled mixture well and then pour through a strainer to ensure a smooth mixture.
4. Assemble the Mix It In™ Soft Serve Ice Cream Maker with the paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base. Churn until the desired serving consistency is reached, 20 to 25 minutes. If ice cream is not thick enough, pour back into the freezer bowl and continue mixing until the desired consistency is reached, checking every few minutes. The ice cream will have a soft, creamy texture.
5. Serve in cups or cones, adding toppings while dispensing the ice cream.

Nutritional information per serving (based on ½ cup [125 ml]):
Calories 248 (45% from fat) • carb. 35g • pro. 4g • fat 13g
sat. fat 7g • chol. 0mg • sod. 16mg • calc. 30mg • fiber 2g

Coconut Almond Chip Dairy-Free Ice Cream

Inspired by a favourite candy bar, this ice cream can be finished with a hard-shell chocolate coating, to complete the nostalgic taste, or topped with warm chocolate syrup if preferred.

Makes about 4 cups ([1 L] eight ½-cup [125 ml] servings)

- 2 cans (13.5 oz. [382 g] each) full-fat coconut milk (do not use “lite”)
- ¾ cup (175 ml) granulated sugar
- Pinch salt
- ¼ teaspoon (1 ml) pure almond extract
- ¼ cup (1 ml) toasted, finely chopped almonds
- Hard Chocolate Coating (page 18) or a simple Chocolate Sauce, for serving

1. In a medium bowl, whisk the coconut milk, sugar, salt, and almond extract until there are no clumps. (You can also use a blender on low speed or a hand blender.) Chill for at least 2 hours, preferably overnight. Whisk mixture again before pouring into the ice cream maker.
2. Assemble the Mix It In™ Soft Serve Ice Cream Maker with the paddle secured and dispenser handle in its upright position. Add the chopped almonds to one of the topping containers for dispensing.
3. Turn on and pour in the chilled base. Churn until the desired serving consistency is achieved, 20 to 25 minutes.
4. Serve in cups or cones, adding chopped almonds while dispensing the ice cream.
5. Finish with the Hard Chocolate Coating or Chocolate Sauce.

Nutritional information per serving (based on ½ cup [125 ml]):
Calories 231 (66% from fat) • carb. 19g • pro. 2g • fat 18g
sat. fat 15g • chol. 3mg • sod. 36mg • calc. 10mg • fiber 1g

Mango-Lime Sorbet

Tropical sunshine in a cup — or cone!

Makes about 4 cups ([1 L] eight ½-cup [125 ml] servings)

3 ripe mangos, peeled and cut into large dice (cubes), about 4 cups (1 L) of cubes

¾ cup (175 ml) Simple Syrup (page 17)

¼ cup (60 ml) fresh lime juice (about 2 limes)

Pinch salt

1. Put the mango pieces into a blender jar and blend on High until completely puréed.
2. While blender is running on Low, add the Simple Syrup, lime juice, and salt. Cover and refrigerate until well chilled before using, preferably overnight.
3. Assemble the Mix It In™ Soft Serve Ice Cream Maker with the paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base. Churn until the desired serving consistency is reached, 15 to 25 minutes. If sorbet is not thick enough, pour back into the freezer bowl and continue mixing until the desired consistency is achieved, checking every few minutes. The sorbet will have a smooth and creamy texture.
4. Serve in cups or cones, adding toppings while dispensing the sorbet.

Nutritional information per serving (based on [125 ml]):
Calories 153 (3% from fat) • Carb. 39g • Pro. 1g • Fat 1g
Sat. fat 0g • Chol. 0mg • Sod. 2mg • Calc. 21mg • Fiber 3g

Raspberry Sorbet

Using frozen raspberries allows you to make this vibrant sorbet any time of year.

Makes about 5 cups ([1.25 L] ten ½-cup servings)

4 cups (1 L) frozen raspberries, thawed

1½ cups (375 ml) Simple Syrup (page 17)

Pinch salt

1. Put the thawed raspberries in a blender jar. Blend on High until completely puréed. To remove the seeds, strain the purée through a fine-mesh strainer.
2. Whisk in the Simple Syrup and salt. Cover and refrigerate until well chilled before using, preferably overnight.
3. Assemble the Mix It In™ Soft Serve Ice Cream Maker with the paddle secured and dispenser handle in its upright position. Turn on and pour in the chilled base. Churn until the desired serving consistency is reached, 15 to 25 minutes. If sorbet is not thick enough, pour back into the freezer bowl and continue mixing until the desired consistency is achieved, checking every few minutes. The sorbet will have a smooth, creamy texture.

4. Serve in cups or cones, adding toppings while dispensing the sorbet.

Nutritional information per serving (based on [125 ml]):
Calories 140 (0% from fat) • carb. 37g • pro. 0g • fat 0g
sat. fat 0g • chol. 0mg • sod. 14mg • calc. 9mg • fiber 2g

Watermelon Slushie

Summertime in a cup, on demand!

Makes 5 cups ([1.25 L] five 1-cup [250 ml] servings)

6 cups [1.5 L] fresh watermelon, cut into large cubes

¾ cup [175 ml] Simple Syrup (page 17)

2 tablespoons [30 ml] fresh lime juice (about 1 lime)

1. Put the fresh watermelon into a blender, and blend on High until completely puréed.
2. Stir in the Simple Syrup and fresh lime juice. Cover and refrigerate overnight.
3. Assemble the Mix It In™ Soft Serve Ice Cream Maker with the paddle secured and dispenser handle in its upright position. Turn on and pour in the slushie base. Churn until the desired serving consistency is reached, 20 to 25 minutes.
4. Dispense and serve in cups with straw or spoon on hand.

Nutritional information per serving (based on 1-cup [250 ml] serving):
Calories 117 (1% from fat) • carb. 30g • pro. 1g • fat 0g
sat. fat 0g • chol. 0mg • sod. 2mg • calc. 15 mg • fiber 1g

Strawberry Frosé

Impress your friends with this cocktail treat at your next summer party or barbecue.

Makes about 5 cups ([1.25 L] five 1-cup [250ml] servings)

16 ounces (453 ml) strawberries, hulled and halved

1 bottle (750 ml) rosé wine

½ cup (125 ml) Simple Syrup (page 17)

1. Put the strawberries into a blender jar and blend on High until completely puréed. While blender is running on Low, slowly add the rosé and blend until combined. Then add the Simple Syrup to the mixture, while still running on Low.
2. Chill well in the refrigerator overnight.
3. Once chilled, assemble the Mix It In™ Soft Serve Ice Cream Maker with paddle secured and dispenser

handle in its upright position. Turn on and pour in the froseé base. Churn until the desired serving consistency is achieved, 25 to 30 minutes.

4. Dispense and serve in cups with straw or spoon on hand.

Nutritional information per serving (based on 1-cup [250 ml] serving):

Calories 171 (1% from fat) • carb. 18g • pro. 1g • fat 0g
sat. fat 0g • chol. 0mg • sod. 1mg • calc. 15mg • fiber 2g

Piña Colada

One sip and this refreshing tropical beverage will have you feeling like you are in paradise.

Makes about 4 cups ([1 L] four 1-cup [250 ml] servings)

- 4 cups [1 L] frozen pineapple
 - $\frac{3}{4}$ cup [150 ml] full-fat coconut milk (do not use “lite”)
 - $\frac{1}{2}$ cup [125 ml] cream of coconut
 - $\frac{1}{4}$ cup [60 ml] granulated sugar
 - 1 lime zested and juiced
 - $\frac{1}{2}$ cup [125 ml] white rum
- Pineapple wedges, maraschino cherries, and pineapple leaves (for garnish)

1. Combine the pineapple, coconut milk, cream of coconut, sugar, lime zest, and lime juice in a blender jar and blend on High until smooth, about 1 minute.
2. Assemble the Mix It In™ Soft Serve Ice Cream Maker with the paddle secured and dispenser handle in its upright position. Turn on and pour in the base. Due to the frozen fruit in this mixture, this base does not need additional chilling prior to being added to the unit for freezing. Churn until the desired serving consistency is achieved, about 10 minutes. While continuing to churn, add the rum and mix until fully incorporated, about 2 minutes.
3. Dispense into serving glasses and garnish with pineapple wedges, maraschino cherries, and pineapple leaves.

Nutritional information per serving (based on 1 cup [250 ml]):

Calories 530 (22% from fat) • carb. 90g • pro. 2g • fat 13g
sat. fat 12g • chol. 0mg • sod. 25mg • calc. 30mg • fiber 4g

Simple Syrup

A key ingredient for sorbets and frozen cocktails.

Simple Syrup keeps for 2 weeks tightly sealed in the refrigerator.

Makes 1½ cups (375 ml)

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

1. Put sugar and water together in a saucepan over medium heat. Bring to a boil and reduce to a simmer for about 2 to 3 minutes, until sugar is completely dissolved.

2. Remove from heat and chill completely before using.

Nutritional information per tablespoon (15 ml):

Calories 137 (48% from fat) • carb. 17g • pro. 2g • fat 8g
sat. fat 4g • chol. 18mg • sod. 78mg • calc. 3mg • fiber 1g

Hard Chocolate Coating

This is perfect for topping an ice cream sundae or cone.

There are two different ways to assemble an ice cream sundae when using the Hard Chocolate Coating: either pouring directly onto the ice cream and then sprinkling other toppings over the chocolate before it fully hardens; or start with the other toppings (toasted nuts, cookies, caramel sauce) and then finish with the Hard Chocolate Coating so it truly covers the ice cream and all other toppings.

- $\frac{1}{2}$ cup (125 ml) semisweet chocolate chips
 - 1 tablespoon (15 ml) coconut oil
- Pinch flaked sea salt

1. Put the chips and oil into a small microwave-safe bowl or glass liquid measuring cup. Microwave on 40% power for 3 minutes and 30 seconds, and then stir very well. If there are still solid pieces, return to the oven and microwave, again on 40% power, for additional 20 second increments.
2. Allow to cool slightly, until room temperature but still pourable (this could take about 15 to 20 minutes), and then pour over an ice cream sundae or filled ice cream cone.
3. Store leftover Hard Chocolate Coating in an airtight container for up to 2 weeks. Microwave on 40% power to bring back to a sauce consistency prior to using.

Nutritional information per serving (1 tablespoon [15 ml]):

Calories 95 (32% from fat) • carb. 10g • pro. 1g • fat 6g
sat. fat 4g • chol. 0mg • sod. 18mg • calc. 20mg • fiber 1g

Butterscotch Sauce

This brown sugar-based sauce is the perfect warm topping for your ice cream.

Makes about $\frac{3}{4}$ cup (175 ml)

- 4 tablespoons ([60 ml] ½ stick) unsalted butter
- ½ cup (125 ml) packed dark brown sugar
- ¼ cup (60 ml) light corn syrup
- 1 teaspoon (5 ml) water
- Pinch salt
- ¾ cup (175 ml) heavy cream
- 1 teaspoon (5 ml) pure vanilla extract

1. In a medium heavy-bottomed saucepan set over low heat, melt the butter. Add the sugar, corn syrup, water, and salt and stir to dissolve the sugar. Bring to a simmer over medium-low heat and allow to simmer for 4 minutes.
2. Take sugar mixture off the stove, and slowly and carefully stir in the cream and vanilla extract. Keep warm in the Mix It In™ Soft Serve Ice Cream Maker Keep Warm Cup.

Nutritional information per serving (based on 2 tablespoons [30 ml]):
 Calories 238 (59% from fat) • carb. 24g • pro. 1g • fat 16g
 sat. fat 10g • chol. 51mg • sod. 125mg • calc. 36mg • fiber 0g

Peanut Butter Sauce

A classic sauce that pairs well with chocolate- or vanilla-based ice creams, our Peanut Butter Sauce comes together in minutes and can be stored in the refrigerator for up to 2 weeks and reheated when ready to use.

- ½ cup (125 ml) creamy peanut butter
- ¼ cup (60 ml) granulated sugar
- 1 tablespoon (15 ml) light corn syrup
- ½ teaspoon (2 ml) pure vanilla extract
- Pinch fine sea salt
- Water, as needed

1. In a small saucepan over medium-low heat, whisk the peanut butter, granulated sugar, and corn syrup to combine. Once the mixture is fully combined and slightly warm, stir in the vanilla extract and salt. While whisking, add water, 1 tablespoon (15 ml) at a time, until desired consistency is achieved.
2. Keep warm in the Mix It In™ Soft Serve Ice Cream Maker Keep Warm Cup.

Nutritional information per serving (based on 1 tablespoon [15 ml]):
 Calories 63 (53% from fat) • carb. 5g • pro. 2g • fat 4g • sat. fat 1g
 chol. 3mg • sod. 47mg • calc. 22mg • fiber 0g

Ice Cream Sandwich Cookies

A step above the traditional ice cream sandwich cookies, these cookies are a perfect match for your favourite ice cream flavour. This recipe makes 24 cookies that are 2-inch (5 cm) rounds (for 12 sandwiches). If larger ice cream sandwiches are desired, they can easily be scooped with a larger cookie scoop and be either 3- or 4-inch (7.5 or 10 cm) rounds (for either 9 or 6 sandwiches).

Makes 24 cookies (for 12 ice cream sandwiches)

- 1⅓ cups (325 ml) unbleached, all-purpose flour
- ⅓ cup (75 ml) cocoa powder, sifted
- 1 teaspoon (5 ml) instant espresso powder
- ¾ teaspoon (3.75 ml) baking powder
- ¼ teaspoon (1 ml) fine sea salt
- 8 tablespoons ([120 ml] 1 stick) unsalted butter, cut into 1-inch (2.5 cm) pieces and room temperature
- 1 cup (250 ml) granulated sugar
- 1 large egg, room temperature
- 1 teaspoon (5 ml) pure vanilla extract
- 2¼ cups (550 ml) ice cream of your choice

1. Preheat oven to 350°F (180°C) with the racks in the lower and upper middle positions. Line two cookie sheets with parchment paper; reserve.
2. In a medium bowl, whisk the flour, cocoa powder, espresso powder, baking powder, and salt to fully combine.
3. Put the butter in the bowl of a stand mixer fitted with the mixing paddle (or use a hand mixer fitted with the mixing beaters). On medium speed, cream the butter until smooth. Gradually add the sugar and mix until creamy. Add the egg and vanilla extract and mix until combined. On low speed, add the dry ingredients, and mix until just fully incorporated.
4. Using a small ice cream scoop (about 1½ inches [3.75 cm] in diameter), scoop the dough onto the prepared cookie sheets (each round should be about 2 tablespoons [30 ml]). Use a cup to flatten each cookie mound down to about ¼-inch (0.6 cm) thickness.
5. Bake for about 10 minutes, or until the edges of the cookies are set, but not firm. (If desiring perfectly round cookies, use a round cookie/biscuit cutter with a diameter just smaller than the baked cookies. Just after removing from the oven carefully cut out each cookie to create perfect circles.) Let cookies fully cool before assembling.

-
- To assemble: Using a small ice cream scoop, scoop about 3 tablespoons (45 ml) of your favourite ice cream onto the flat part of one cookie. Place another cookie on top of the ice cream, press down and twist the top cookie until the ice cream just reaches the edge of the cookies. Continue with each set of cookies. Wrap each ice cream sandwich in plastic wrap and freeze until firm (about 20 minutes).

Nutritional information per serving (2 cookies, not including ice cream): Calories 225 (42% from fat) • carb. 31g • pro. 3g • fat 11g sat. fat 6g • chol. 39mg • sod. 89mg • calc. 18mg • fiber 1g

Chocolate Chipper Cookies

A nostalgic ice cream companion, the chocolate chip cookie matches just about any ice cream flavour.

Here, we make the cookies a bit softer so they can sustain not only assembly, but are easier and less messy to devour. A mixture of white and semisweet mini chips is attractive and adds different levels of sweetness to the cookies, but standard-size chips can be used if mini chips aren't available.

Makes about 4 dozen cookies

- 2¼ cups (550 ml) unbleached all-purpose flour
- 1 teaspoon (5 ml) baking soda
- 1 teaspoon (5 ml) fine sea salt
- ½ teaspoon (2.5 ml) instant espresso powder
- 16 tablespoons ([240 ml] 2 sticks) unsalted butter, cut into 1-inch (2.5 cm) pieces, room temperature
- 1 cup (250 ml) packed light brown sugar
- ½ cup (125 ml) granulated sugar
- 2 large eggs, room temperature
- 1½ teaspoons (7.5 ml) pure vanilla extract
- 2 cups (500 ml) mixed white and semisweet miniature chocolate chips
- Flaked sea salt, for sprinkling

- In a medium mixing bowl, whisk the flour, baking soda, salt, and espresso powder to combine; reserve.
- Put the butter into either the bowl of a stand mixer or a large mixing bowl. Mix, using the paddle attachment or a hand mixer, on low and increasing to medium speed, until light and creamy. Add the sugars and mix on medium-low speed until very light and the sugar are mostly dissolved into the butter, stopping to scrape down the bowl as necessary. Add the eggs, one at a time, mixing on medium-low, and then the vanilla extract. Add the reserved dry ingredients and then the chocolate chips, mixing on low speed until incorporated.

- Scoop the dough into even, golf ball-sized rounds and place on a parchment-lined tray or baking sheet. Wrap well and allow to chill for a minimum of 1 hour, or up to overnight.
- Preheat the oven to 350°F (180°C) with the racks in the lower and upper thirds of the oven. Line two baking sheets with parchment paper.
- Place the chilled dough onto the baking sheets and bake until just browned and set at the edges, about 12 to 15 minutes. Remove and immediately sprinkle the cookies with a pinch of flaked sea salt. Allow the pans to cool before baking the remaining dough.

Nutritional information per cookie:

Calories 96 (46% from fat) • carb. 12g • pro. 1g • fat 5g sat. fat 3g • chol. 18mg • sod. 78mg • calc. 3mg • fiber 1g

WARRANTY

LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years 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, ON. L4H 0L2

Email:
consumer_Canada@conair.com

Model:
ICE-48C

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

- \$10.00 for shipping and handling of the product (cheque or money order to: Cuisinart Canada)
 - 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
- * The date code format we are using on unit is WWYY, representing week, and year.
eg.2423 = manufactured in 24th week of the year 2023.

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

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Printed in China
23CC086525

IB-17576-CAN