

Ice Cream Guide

Contents

A Guide to Using Cuisinart ICE-60W.....	3
INTRODUCTION.....	3
HOW TO PREPARE THE MACHINE:.....	3
HOW TO CLEAN THE MACHINE AFTER USE:.....	4
TROUBLESHOOTING.....	4
HOW TO MAKE A FROZEN DESSERT: VANILLA ICE CREAM.....	4
HOW TO MAKE A FROZEN DESSERT: CHOCOLATE ICE CREAM.....	5
HOW TO MAKE A FROZEN DESSERT: CHERRY-CHOCOLATE ICE CREAM.....	6

A Guide to Using Cuisinart ICE-60W

Virginia Tech English Department - Shanks Hall

INTRODUCTION

How to Use the Cuisinart Ice-60W:

Welcome and congratulations on your decision to use the Cuisinart ICE-60W located in Shanks Hall! This machine is the perfect solution to a late-night studying craving or a midday pick-me-up in between classes. With over 11 ice cream recipes possible, as well as additional alternative cold dessert options, this appliance is a great addition to classroom 360. In this manual you will find step-by-step instructions detailing how to prepare, use, and clean the Cuisinart ICE-60W and three delicious ice-cream recipes for you to try.

For additional information and more recipes, including dietary restricted alternatives, please visit: Cuisinart.com

HOW TO PREPARE THE MACHINE:

Before using the appliance, follow these procedures to set up the machine properly.

1. Wipe the base with a damp cloth or paper towels located in the Men's/Women's bathrooms on the third floor of Shanks



2. Wash the lid (*Figure 1*), freezer bowl (*Figure 2*), and mixing arm (*Figure 3*) with warm water and soap in the kitchen area of Classroom 380.



3. Freeze the bowl completely before using the appliance.
4. Leave the bowl in the freezer in Classroom 380 at all times before use and after cleaning for the next user.

HOW TO CLEAN THE MACHINE AFTER USE:



Note:

- WARNING:
- Cuisinart ICE-60W mechanisms and parts are NOT dishwasher safe. Unplug the appliance before cleaning and take the removable parts to Room 380 for safe cleaning.

1. Clean the lid (*Figure 4*), freezer bowl (*Figure 5*), and mixing arm (*Figure 6*), with warm water and soap.



2. Dry all pieces with a clean towel or paper towel.
3. Assemble all parts back together for next use and return parts to Room 360.

TROUBLESHOOTING

- If the door to Room 360 or 380 is locked, go to the main office in Shanks on the third floor and ask for assistance.
- If the appliance is not working, call the 1-800 phone number located on the <http://www.cuisinart.com> website.
- Hard ingredients (i.e. nuts, chips, chunks) should be added 5 minutes before the end of the spinning cycle.
- Dairy substitutes can be found in recipes on <http://www.cuisinart.com>.
- Users with food allergies should clean all parts thoroughly before use.

HOW TO MAKE A FROZEN DESSERT: VANILLA ICE CREAM

INGREDIENTS:

- 1 ½ Cups Whole Milk
- 1 Cup Plus 2 Tablespoons Granulated Sugar
- 1 Pinch Kosher Salt
- 3 Cups Heavy Cream
- 1 ½ Tablespoons Pure Vanilla Extract

STEPS:

1. Take the freezer bowl from out of the freezer and put it on the base of the appliance in Room 360.
2. Put the mixing arm in the bowl with the circular side facing up.
3. Put the lid on the base and turn it clockwise until the mechanism clicks into a locked position.
4. Turn the appliance on by plugging in the cord to a nearby outlet in the back of the room.
 - a) With a hand mixer or whisk, whichever is readily available in Shanks kitchen, mix the milk, sugar, and salt until the granules are dissolved.
 - b) Mix in heavy cream and vanilla.
 - c) Cover with your name clearly marked and refrigerate for a minimum of 2 hours or up to 12 hours in the Room 380 refrigerator.
Once chilled, the mixture will be a semi-solid consistency. (For a thicker ice cream, let the mixture refrigerate for longer or until the mixture becomes more solid.)
5. Press "Ice Cream, Gelato, or Sorbet" button on the control panel.
6. Press "Start/Stop" button.
7. Pour the ingredients of the given recipe through the hole in the top of the lid.
8. Wait 20 minutes as the mixture thickens.
9. Once the wait time is over, transfer the ice cream to an alternate container to serve or to save for later.

HOW TO MAKE A FROZEN DESSERT: CHOCOLATE ICE CREAM

INGREDIENTS:

- 2/3 Cup Cocoa Powder – sifted or until large clumps have been crushed
- 1/2 Cup Granulated Sugar
- 1/3 Cup Packed Brown Sugar
- 1 Pinch Kosher Salt
- 1 ½ Cups Whole Milk
- 3 ½ Cups Heavy Cream
- 2 Tablespoons Pure Vanilla Extract

STEPS:

1. Take the freezer bowl from out of the freezer and put it on the base of the appliance in Room 360.
2. Put the mixing arm in the bowl with the circular side facing up.
3. Put the lid on the base and turn it clockwise until the mechanism clicks into a locked position.
4. Turn the appliance on by plugging in the cord to a nearby outlet in the back of the room.
 - a) Whisk the cocoa, sugar, and salt in a bowl.
 - b) Mix in the milk.
 - c) With a hand mixer or whisk, whichever is readily available in the Shanks kitchen, combine the ingredients until the granules are dissolved.
 - d) Mix in the heavy cream and vanilla.

Once chilled, the mixture will be a semi-solid consistency. (For a thicker ice cream, let the mixture refrigerate for longer or until the mixture becomes more solid.)

5. Press "Ice Cream, Gelato, or Sorbet" button on the control panel.
6. Press "Start/Stop" button.
7. Pour the ingredients of the given recipe through the hole in the top of the lid.
8. Wait 20 minutes as the mixture thickens.
9. Once the wait time is over, transfer the ice cream to an alternate container to serve or to save for later.

HOW TO MAKE A FROZEN DESSERT: CHERRY-CHOCOLATE ICE CREAM

This recipe is Dairy-Free.

INGREDIENTS:

- 2 Cans Coconut Milk – 13.5 oz. Cans
- 3/4 Cup Granulated Sugar
- 1/2 Teaspoon Kosher Salt
- 1 Teaspoon Pure Vanilla Extract
- 1 Cup Frozen Cherries – thawed on the counter in Room 380.
- 4 Ounces Semisweet Chocolate – melted in the microwave in Room 380.

STEPS:

1. Take the freezer bowl from out of the freezer and put it on the base of the appliance in Room 360.
2. Put the mixing arm in the bowl with the circular side facing up.
3. Put the lid on the base and turn it clockwise until the mechanism clicks into a locked position.
4. Turn the appliance on by plugging in the cord to a nearby outlet in the back of the room.
 - a) In a blender located in the kitchen area of Room 380, mix the coconut milk, sugar, salt and vanilla until smooth.
 - b) Add thawed cherries and blend to personal preference of consistency.
 - c) Cover with your name clearly marked and refrigerate for a minimum of 2 hours or up to 12 hours.
Once chilled, the mixture will be a semi-solid consistency. (For a thicker ice cream, let the mixture refrigerate for longer or until the mixture becomes more solid.)
5. Press "Ice Cream, Gelato, or Sorbet" button on the control panel.
6. Press "Start/Stop" button.
7. Pour the ingredients of the given recipe through the hole in the top of the lid.
8. Once thickened slightly, add the melted chocolate.
9. Continue spinning cycle and wait 20 minutes as the mixture thickens.
10. Once the wait time is over, transfer the ice cream to an alternate container to serve or to save for later.