

BASIC ICE CREAMS

VANILLA ICE CREAM

Preparation: 5 minutes, plus 20 - 25 minutes chilling time; optional 2 hours to ripen.
Makes ten 1/2-cup servings.

- 1 cup whole milk, well chilled
- 3/4 cup granulated sugar
- 2 cups heavy cream, well chilled
- 1 - 2 teaspoons pure vanilla extract, to taste

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 - 2 minutes on low speed. Stir in the heavy cream and vanilla to taste. Turn machine on, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 25 - 30 minutes.

Nutritional analysis per serving:

Calories 239 (69% from fat) • carb. 17g • pro 2g • fat 19g •
sat. fat 11g • chol. 69mg • sod. 30mg

VARIATIONS:

Mint Chip: Omit the vanilla and replace with 1 to 1-1/2 teaspoons pure peppermint extract (to taste). Chop your favorite 4-ounce bittersweet or semi-sweet chocolate bar into tiny uneven pieces. Add the chopped chocolate during the last 5 minutes of mixing.

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

Cookies & Cream: Add 3/4 cup coarsely chopped cookies or your favorite candy (chocolate chip, Oreos®, Mint Oreos®, etc.) during the last 5 minutes of mixing.

BASIC CHOCOLATE ICE CREAM

Preparation: about 1 hour (active time about 5 - 10 minutes), plus 25 - 30 minutes chilling time; optional 2 hours to ripen.
Makes ten 1/2-cup servings.

- 1 cup whole milk
- 1/2 cup granulated sugar

- 8 ounces bittersweet or semi-sweet chocolate (your favorite), broken into 1/2-inch pieces
- 2 cups heavy cream, well chilled
- 1 teaspoon pure vanilla extract

Heat the whole milk until it is just bubbling around the edges (this may be done on the stovetop or in a microwave). In a blender or food processor fitted with the metal blade, pulse to process the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk, process until well blended and smooth. Transfer to a medium bowl and let the chocolate mixture cool completely. Stir in the heavy cream and vanilla to taste. Chill for 30 minutes or longer.

Turn the machine ON, pour chilled mixture into freezer bowl through ingredient spout and let mix until thickened, about 25 - 30 minutes.

Nutritional analysis per serving:

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

VARIATIONS:

Chocolate Almond: Add 1/2 teaspoon pure almond extract along with the vanilla. Add 1/2 - 3/4 cup chopped toasted almonds or chopped chocolate-coated almonds during the last 5 - 10 minutes of freezing.

Chocolate Cookie: Add 1/2 - 1 cup chopped cookies during the last 5 minutes of freezing.

Chocolate Fudge Brownie: Add 1/2 - 1 cup chopped day old brownies during the last 5 minutes of freezing.

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

FRESH STRAWBERRY ICE CREAM

Preparation: 5 - 10 minutes, plus 2 hours for the strawberries to macerate, 20 - 25 minutes chilling time; optional 2 hours to ripen.
Makes twelve 1/2-cup servings.

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

In a small bowl, combine the strawberries with the lemon juice and 1/3 cup of the sugar; stir gently and allow to the strawberries to macerate in the juices for 2 hours.

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 - 2 minutes on low speed. Stir in the heavy cream plus any accumulated juices from the strawberries and vanilla. Turn the machine ON, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 25 - 30 minutes. Add the sliced strawberries during the last 5 minutes of freezing. Note: this ice cream will have a "natural" appearance of very pale pink; if a deeper pink is desired, sparingly add drops of red food coloring until desired color is achieved.

Nutritional analysis per serving:

Calories 222 (61% from fat) • carb. 20g • pro 2g • fat 15g • sat. fat 10g • chol. 57mg • sod. 26mg

HOLIDAY RECIPES

EGNOC ICE CREAM

Preparation: 5 - 10 minutes, 25 - 30 minutes chilling time; optional 2 hours to "ripen" in freezer.
Makes about ten 1/2-cup servings.

- 1/2 cup pasteurized egg product, such as EggBeaters®
- 3/4 cup sugar
- 1 cup whole milk
- 2 cups heavy cream
- 1 teaspoon rum extract
- 1 teaspoon brandy extract
- 1/2 teaspoon pure vanilla extract
- 1/8-1/4 teaspoon freshly grated nutmeg, to taste

Combine the pasteurized egg product and sugar in a medium bowl and beat on medium speed with a hand mixer until thickened and pale yellow in appearance, about 1-1/2 to 2 minutes. Use low speed to stir in the whole milk, heavy cream, rum extract, brandy extract, and vanilla extract. Stir in the nutmeg to taste.

Turn the machine ON, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 25 - 30 minutes. The ice cream will have a soft creamy texture. If desired, transfer the ice cream to an airtight container and place in freezer until firm, about 2 hours to "ripen."

Nutritional analysis per serving:

Calories 244 (67% from fat) • carb. 17g • pro 3g • fat 17g • sat. fat 11g • chol. 65mg • sod. 46

PEPPERMINT STICK ICE CREAM

Preparation: 5 - 10 minutes, 25 - 30 minutes chilling time; optional 2 hours to "ripen" in freezer.
Makes about ten 1/2-cup servings.

- 1 cup whole milk, well chilled
- 3/4 cup granulated sugar
- 2 cups heavy cream, well chilled
- 1/2 teaspoon pure vanilla extract
- 1 teaspoon peppermint extract
- 3/4 cup crushed hard peppermint candies

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 - 2 minutes on low speed. Stir in the heavy cream, vanilla and peppermint extract. Turn the machine ON, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 25 - 30 minutes. Add the crushed peppermint candies during the last 5 minutes of mixing.

Nutritional analysis per serving:

Calories 282 (58% from fat) • carb. 28g • pro 2g
• fat 10g • sat. fat 7g • chol. 69mg • sod. 36mg • fib 0g

SORBETS & SHERBETS

FRESH LEMON SORBET

Preparation: 10 minutes + cooling time, 25 - 30 minutes chilling time; optional 2 hours to "ripen" in freezer.
Makes eight 1/2-cup servings.

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

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

When cool, add the lemon juice and zest; stir to combine. Turn the machine ON, pour the lemon mixture into freezer bowl through ingredient spout and mix until thickened, about 25 - 30 minutes.

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

Nutritional analysis per serving:

Calories 204 (0% from fat) • carb. 52g • pro. 19g • fat 0g • sat. fat 0g • chol. 0mg • sod. 27mg

VARIATION:

Fresh Pink Grapefruit Sorbet: Substitute 1-1/2 cups freshly squeezed pink grapefruit juice for the lemon juice, and 1 tablespoon finely chopped grapefruit zest for the lemon zest. Add 1/4 cup Orgeat Syrup to the mixture (Orgeat Syrup is used for cocktails such as a Mai Tai or Scorpion and can be found with the drink mixers in most grocery stores).

FRESH MANGO SORBET

Preparation: 10 - 15 minutes, 25 - 30 minutes chilling time; optional 2 hours to "ripen" in freezer.

Makes about ten 1/2-cup servings.

- 4 ripe but firm mangoes, about 12 ounces each, peeled, pitted and cubed
- 2/3 cup sugar
- 1/2 cup corn syrup
- 6 tablespoons fresh lemon or lime juice

Combine the mango cubes, sugar, corn syrup and lemon juice in a blender or food processor that has been fitted with the metal blade. Pulse to chop, then process until thick and smooth, scraping jar or work bowl as necessary with a spatula. The mango puree may be made up to one day ahead; cover and refrigerate until ready to use.

Turn the machine ON, pour mango puree into freezer bowl through ingredient spout and mix until thickened, about 25 - 30 minutes.

Nutritional analysis per serving:

Calories 180 (2% from fat) • carb. 46g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 27mg

FRESH STRAWBERRY SORBET

Preparation: 1-1/2 hours (active, about 15 - 20 minutes), 25 - 30 minutes chilling time; optional 2 hours to "ripen" in freezer.

Makes about ten 1/2-cup servings.

- 1 cup sugar
- 1 cup water
- 1/4 cup corn syrup
- 1 quart fresh strawberries, stems removed, quartered
- 4 tablespoons fresh lemon or lime juice

Bring the sugar and water to a boil in a medium saucepan. Reduce the heat and simmer without stirring until the sugar is completely dissolved. Transfer to a bowl and let cool completely.

Combine the strawberries and lemon juice in a food processor fitted with the metal blade. Pulse to chop the strawberries, about 15 - 20 times, then process until the strawberries are completely pureed, 1 - 2 minutes. Press the strawberry puree through a fine mesh strainer (chinois) to remove seeds. Combine the seedless strawberry puree with the cooled sugar syrup and corn syrup. Chill for 1 hour.

Turn the machine ON, pour strawberry puree mixture into freezer bowl through ingredient spout and mix until thickened, about 25 - 30 minutes. The sorbet will have a "soft serve" texture. If desired, transfer the strawberry sorbet to an airtight container and place in freezer until firm, about 2 hours to "ripen."

Nutritional analysis per serving:

Calories 98 (2% from fat) • carb. 24g • pro 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 1mg

LIME SHERBET

Preparation: 5 minutes, plus 20 - 25 minutes chilling time; optional 2 hours to ripen. Makes ten 1/2-cup servings.

- 3 cups whole milk
- 1 cup frozen limeade concentrate, thawed
- 3 tablespoons sugar
- 3 drops green food coloring, optional

Combine the milk, limeade concentrate and sugar in a blender or food processor fitted with the metal blade. Add green food coloring if desired.

Turn the machine ON, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 25 – 30 minutes.

Nutritional information per serving:

Calories 69 (31% from fat) • carbs. 10g • pro. 2g • fat 2g •
sat. fat. • chol. 10mg • sod. 37mg

VERY BERRY FROZEN YOGURT

Preparation: about 15 – 20 minutes; 25 – 30 minutes chilling time; optional 2 hours to "open" in freezer.
Makes about eight 1/2-cup servings.

- 2 cups lowfat vanilla yogurt
- 1/2 cup whole milk
- 1/4 cup sugar
- 1 12-ounce bag frozen mixed berries, puréed and strained to remove seeds

Combine the yogurt, milk, and sugar in a medium mixing bowl; using a hand mixer on medium speed, mix until sugar is dissolved, about 1-1/2 to 2 minutes. With the mixer on low speed, add the berry purée and mix until combined, about 30 – 40 seconds. Turn the machine ON, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 25 – 30 minutes.

Nutritional analysis per serving:

Calories 128 (13% from fat) • carbs. 25g • pro. 4g • fat 1g •
sat. fat 1g • chol. 9mg • sod. 54mg

FROZEN YOGURTS:

CHOCOLATE FROZEN YOGURT

Preparation: about 5 – 10 minutes; 25 – 30 minutes chilling time; optional 2 hours to "open" in freezer.
Makes eight 1/2-cup servings.

- 1 cup whole milk
- 6 ounces bittersweet or semisweet chocolate, chopped
- 2 cups low-fat vanilla yogurt
- 1/4 cup sugar

Combine the milk and chocolate in a blender or food processor fitted with the metal blade and process until well blended and smooth, 20 – 30 seconds. Add the yogurt and sugar; process until smooth, about 15 seconds. Turn the machine ON, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 25 – 30 minutes.

Nutritional analysis per serving:

Calories 222 (31% from fat) • carbs. 36g • pro. 3g • fat 8g •
sat. fat. 64g • chol. 4mg • sod. 46mg

LOW FAT PEACH FROZEN YOGURT

Preparation: 5 – 10 minutes; 25 – 30 minutes chilling time; optional 2 hours to "open" in freezer.
Makes eight 1/2-cup servings.

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

Drain peaches, reserving 1/2 cup of the juice. In a blender or food processor fitted with the metal blade, pulse to chop the peaches. Add the vanilla yogurt, sugar, and reserved peach juice. Process until smooth and the sugar is dissolved, about 1 minute. Turn the machine ON, pour peach/yogurt mixture into freezer bowl through ingredient spout and let mix until thickened, about 25 – 30 minutes.

Nutritional analysis per serving:

Calories 111 (6% from fat) • carbs. 24g • pro. 3g • fat 1g •
sat. fat 0g • chol. 6mg • sod. 38mg

PREMIUM ICE CREAMS:

VANILLA BEAN

Preparation: about 40 - 45 minutes active time (must allow time to cool completely)
25 - 30 minutes chilling time; optional 2 hours to "ripen" in freezer.
Makes about ten 1/2-cup servings.

- 1 1/2 cups whole milk
- 1-1 1/2 cups heavy cream
- 1 whole vanilla bean (about 6 inches in length)
- 2 large eggs
- 3 large egg yolks
- 3/4 cup sugar

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

Combine the eggs, egg yolks, and sugar in a medium bowl. Use a hand mixer on medium speed to beat until the mixture is thick, smooth, and pale yellow in color, about 1-1/2 to 2 minutes.

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

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

Nutritional analysis per serving:

Calories 235 (64% from fat) • carbo. 18g • prot 4g • fat 17g •
sat. fat 10g • chol. 161mg • sod. 47mg

VARIATIONS:

Use any of the variations listed for basic vanilla ice cream, or basic chocolate ice cream, p. 4.

Fresh Peaches & Cream: Combine 2 cups chopped ripe peaches with 1/2 cup sugar and 3 tablespoons freshly squeezed lemon juice and let macerate for 2 hours. Drain and stir the accumulated juices into the chilled cream base. Chill the custard as directed, adding the reserved chopped peaches during the last 5 minutes of chilling.

Fresh Strawberries & Cream: Combine 2 cups thinly sliced, hulled fresh strawberries with 1/3 cup sugar and 3 tablespoons freshly squeezed lemon juice and let macerate for 2 hours. Drain and stir the accumulated juices into the chilled cream base. Chill the custard as directed, adding the reserved sliced strawberries during the last 5 minutes of chilling.

DECADENT CHOCOLATE ICE CREAM

Preparation: about 30 minutes + cooling time; 25 – 30 minutes
Makes eight 1½-cup servings.

- 1-1/2 cups whole milk
- 1-1/3 cups heavy cream
- 1 vanilla bean
- 3/4 cup sugar
- 3/4 cup Dutch process cocoa
- 2 large eggs
- 1 large egg yolk
- 1 teaspoon vanilla
- 8 ounces bittersweet chocolate, chopped

In a medium saucepan, combine the whole milk and heavy cream over medium low heat. With a sharp knife, split the vanilla bean lengthwise; use the blunt edge of the knife to scrape out the "seeds" of the vanilla bean. Stir the seeds and bean pod into the milk/cream mixture. Simmer the milk/cream mixture over low heat for 30 minutes. After 30 minutes, remove the vanilla bean pod and discard or rinse and reserve for another use.

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

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

Nutritional analysis per serving:

Calories 438 (57% from fat) • carbo. 42g • pro 7g • fat 29g •
sat. fat 12g • chol. 148mg • sod. 68mg

FROZEN STRAWBERRY DAQUIRIS

Preparation: 5 minutes or less; 15 - 20 minutes; plus 15 - 20 minutes chilling time.
Makes ten 1/2-cup servings.

- 1 cup fresh strawberries, washed and hulled (may also use frozen thawed, no sugar added)
- 2-1/2 cups water
- 2/3 cup granulated sugar
- 1/2 cup lime juice
- 1/2 cup light rum

Place the strawberries in a blender or food processor fitted with the metal blade; pulse to chop, then process to puree, about 20 - 30 seconds. Add the remaining ingredients and process until smooth. Turn the machine ON, pour pureed strawberry mixture into freezer bowl through ingredient spout and mix until the mixture becomes slushy, about 20 - 25 minutes. Serve immediately.

Nutritional information per serving:

Calories 63 (6% from fat) • carbs 14g • pro. 0g • fat 0g •
sat. fat 0g • chol. 0mg • sod. 1mg

WARRANTY

THREE-YEAR LIMITED WARRANTY

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

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

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

We suggest that you complete and return the enclosed warranty registration card promptly to facilitate verification of the date of original purchase. However, return of the warranty registration is not a condition of these warranties.

If your Automatic Frozen Yogurt-Ice Cream & Sorbet Maker should prove to be defective within the warranty period, we will repair it (or if we think necessary, replace it) without charge to you. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0180 or write to:

Cuisinart
150 Milford Road
East Windsor, NJ 08520

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product (California residents need only supply proof of purchase and should call 1-800-726-0180 for shipping instructions). Please also be sure to include a return address, description of the product (name, product serial number, and any other identification pertinent to the product's return). Please pay by check or money order.

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