

Cuisinart®

Recipe Booklet

Instruction Booklet on reverse side



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.

- Frozen desserts from the Cuisinart® Cool Scoops™ 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 low-fat) 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 of cream, use a total of 2 cups of the substitute (such as 1 cup cream, 1 cup 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, refer to sweetener's packaging for substitution directions. Some sweeteners will need to be reduced.
- 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 Cuisinart recipes listed below will yield up to 6 cups of dessert. When pouring ingredients in through the ingredients spout, DO NOT fill the freezer bowl higher than ¼ inch 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.com).
- **Make sure mixing paddle and lid are in place before turning on machine.**

Simple Vanilla Ice Cream

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

Makes about 4½ cups (nine, ½-cup servings)

1	cup whole milk
¾	cup granulated sugar
	Pinch salt flakes
2	cups heavy cream
1	tablespoon 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 extract. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before continuing.
2. Turn on the Cuisinart® Cool Scoops™; pour the mixture into the frozen freezer bowl and let mix 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.

Simple Chocolate Ice Cream

For a real treat, serve this with our Hot Fudge Sauce on page 11.

Makes about 5 cups (ten, ½-cup servings)

¾	cup cocoa powder, sifted
½	cup granulated sugar
½	cup packed, dark brown sugar
	Pinch salt flakes
1	cup whole milk
2	cups heavy cream
1½	teaspoons pure vanilla extract

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 a minimum of 2 hours, preferably overnight. Whisk mixture together again before continuing.
2. Turn on the Cuisinart® Cool Scoops™; pour the mixture into the frozen freezer bowl and let mix 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.

Butter Pecan Ice Cream

The butter used to toast the pecans can be saved and used over pancakes or waffles.

Makes about 5 cups (ten, ½-cup servings)

Buttered Pecans:

4 **tablespoons, unsalted butter**
1 **cup pecans**
1 **teaspoon salt flakes**

Ice Cream Base:

1 **cup whole milk**
¾ **cup granulated sugar**
Pinch salt flakes
2 **cups heavy cream**
1 **tablespoon pure vanilla extract**

1. Prepare the Buttered Pecans. Melt the butter in a medium frypan. Add the pecans and 1 teaspoon of salt. Cook over medium-low heat until pecans are toasted and golden, stirring frequently, about 6 to 8 minutes. Remove from the heat, strain and reserve the pecans, allowing them to chill. The butter can be used for another use.
2. Prepare the Ice Cream Base. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and pinch of salt until the sugar is dissolved. Stir in the heavy cream and vanilla extract. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before continuing.
3. Turn on the Cuisinart® Cool Scoops™; pour the milk/cream mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. Five minutes before mixing is completed, add the reserved pecans and let mix in completely. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Fresh Strawberry Ice Cream

Best made when strawberries are in peak season, this ice cream is light, sweet and fruity.

Makes about 5 cups (ten, ½-cup servings)

1½ **cups fresh, ripe strawberries, hulled and halved (or quartered, if they are particularly large in size)**
¾ **cup whole milk**
²/₃ **cup granulated sugar**
Pinch salt flakes
1½ **cups heavy cream**
1½ **teaspoons pure vanilla extract**

1. Put the strawberries into the bowl of a food processor fitted with the chopping blade. Pulse strawberries until rough/fine chopped (depending on preference).
2. 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 extract. Stir in reserved strawberries with all juices. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.
3. Turn on the Cuisinart® Cool Scoops™; pour the strawberry mixture into the frozen freezer bowl and let mix 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.

Peanut Butter Cup Ice Cream

This ice cream freezes more quickly than others, so keep a close eye on it to allow enough time to add the decadent peanut butter cups.

Makes about 5 cups (ten, ½-cup servings)

1 **cup good quality peanut butter (not natural)***
½ **cup granulated sugar**
1 **cup whole milk**
2 **cups heavy cream**
1 **teaspoon pure vanilla extract**
1 **cup chopped Reese's Peanut Butter Cups. (about 15 miniature peanut butter cups)**

*If using unsalted peanut butter, add a pinch of salt to the peanut butter and sugar mixture.

1. In a medium mixing bowl, use a hand mixer on low speed to combine the peanut butter and sugar until smooth. Add the milk and mix on low speed until the sugar is dissolved, about 1 to 2 minutes. Stir in the heavy cream and vanilla extract. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.
2. Turn on the Cuisinart® Cool Scoops™; pour the mixture into freezer bowl and let mix until thickened, about 8 to 10 minutes. Two minutes before mixing is completed, add the chopped peanut butter cups through the top and let mix in completely. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

S'mores Ice Cream

All of the flavors of a s'more in one bite of ice cream.

Makes about 4 cups (eight, ½-cup servings)

½	cup cocoa powder, sifted
⅓	cup granulated sugar
¼	cup packed, dark brown sugar
	Pinch salt flakes
⅔	cup whole milk
1½	cups heavy cream
1	teaspoon pure vanilla extract
½	cup mini marshmallows
4	full McVities digestive biscuits, crushed (about ½ cup crushed)
⅓	cup chocolate chips, melted and reserved at room temperature

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 and sugars are dissolved. Stir in the heavy cream and vanilla extract. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before continuing.
2. Turn on the Cuisinart® Cool Scoops™; pour the mixture into the frozen freezer bowl and let mix until thickened, about 12 to 15 minutes. A few of minutes before mixing is completed, gradually add the marshmallows, crushed graham crackers and melted chocolate. Let mix in completely, an additional minute or two. 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.

Banana Walnut Chip Ice Cream

Do not be intimidated by the multiple steps in this ice cream. The end result of frozen banana, toasted walnuts and flecks of chocolate makes it worth every minute.

Makes about 4½ cups (nine, ½-cup servings)

2	cups heavy cream
½	cup whole milk
1	teaspoon pure vanilla extract
¼	teaspoon salt flakes
⅓	cup packed, dark brown sugar
1	tablespoon water
2	tablespoons unsalted butter
2	large bananas, cut into 1.2 cm pieces
⅓	tablespoons dark rum
¼	teaspoon fresh lemon juice
⅓	cup chocolate chips (bittersweet)
½	cup toasted walnuts, roughly chopped

1. In a medium bowl, use a hand mixer on low speed or whisk to combine the cream, milk, vanilla extract and salt. Reserve.
2. In a large frypan set over medium heat, cook the sugar with water until it begins to sizzle. Stir in the butter and cook until melted. Add the bananas; cook for about 2 minutes, or until fragrant and softened. Carefully stir in the rum and cook at a strong simmer for an additional 2 minutes, or until slightly thickened. Remove from heat. Using a slotted spoon, strain the banana/sugar mixture, reserving the sugar syrup and bananas in separate bowls.
3. Stir the lemon juice into the bananas and then mix the bananas into the steeped milk/cream. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™. **NOTE:** If you are not freezing the ice cream the same day, cool the sugar syrup to room temperature. Warm prior to freezing ice cream to liquefy the syrup.
4. Turn on the Cuisinart® Cool Scoops™; pour the banana mixture into the frozen freezer bowl and let mix until thickened, about 10 to 12 minutes.
5. While ice cream is churning, melt the bittersweet chocolate in a bowl set over a pot of simmering water; reserve.
6. When the ice cream is almost fully churned, gradually add the sugar syrup; let mix until fully combined. Once the sugar syrup has been mixed, add the walnuts through the top of the Cool Scoops™; let mix until combined. Right before the ice cream is done, drizzle the melted chocolate into the churning ice cream. 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.

Vanilla Bean Ice Cream

For the true vanilla lover. Be sure to use fresh vanilla beans to capture the intense flavor.

Makes about 5 cups (ten, ½-cup servings)

2 **cups whole milk**
2 **cups heavy cream**
1 **cup granulated sugar, divided**
Pinch salt flakes
1 **whole vanilla bean, halved and seeds scraped**
5 **large egg yolks**
1½ **teaspoons pure vanilla extract**

1. In a medium saucepan set over medium/medium-low heat, whisk together the milk, cream, half of the sugar, salt and the scraped vanilla bean (including the pod). 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 1/3 of the hot mixture into the yolk/sugar mixture. Add another 1/3 of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should take about 10 minutes, depending on the type of pan and stove being used.
4. Pour the mixture through a fine mesh strainer (discard the vanilla pod) and bring to room temperature. Stir in the vanilla extract. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.
5. Turn on the Cuisinart® Cool Scoops™; pour the mixture into the frozen freezer bowl and let mix until thickened, about 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.

Fresh Mint and Chocolate Cookies Ice Cream

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

Makes about 6 cups (twelve, ½-cup servings)

2 **cups whole milk**
2 **cups heavy cream**
1 **cup granulated sugar, divided**
Pinch salt flakes
1½ **teaspoons pure vanilla extract**
2 **cups packed, fresh mint leaves**
5 **large egg yolks**
1 **cup crushed chocolate sandwich cookies (about 8 cookies)**

1. In a medium saucepan set over medium/medium-low heat, whisk together the milk, cream, half of the granulated sugar, salt and vanilla extract. Bring the mixture just to a boil. Remove from heat and add the mint leaves; let steep for 20 to 30 minutes. If you desire a milder mint flavor, remove and discard the mint leaves after steeping, but for a more intense ice cream we recommend blending the milk/mint mixture using an immersion blender. After steeping, return the mixture just to a boil over medium-low heat.
2. While the milk/cream mixture is reheating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or a whisk, beat until mixture is pale and thick.
3. Once the milk/cream mixture has come to a slight boil, whisk about 1/3 of the hot mixture into the yolk/sugar mixture. Add another 1/3 of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should take about 10 minutes, depending on the type of pan and stove being used.
4. Pour the mixture through a fine mesh strainer. Bring the ice cream base to room temperature. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.
5. Turn on the Cuisinart® Cool Scoops™; pour the mixture into the frozen freezer bowl and let mix until thickened, about 20 minutes. When the ice cream is almost fully churned, gradually add the crushed cookies through the top of the Cool Scoops™; let mix until fully combined.
6. 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.

Mexican-Style Chocolate Ice Cream

This ice cream can be spicy for some, so adjust the cayenne to your personal taste.

Makes about 5 cups (about ten, 1/2-cup servings)

2	cups whole milk
1½	cups heavy cream
2/3	cup granulated sugar, divided
1½	teaspoons pure vanilla extract
1	teaspoon ground cinnamon
1 to 2	pinches cayenne
	Pinch salt flakes
5	large egg yolks
6	ounces bittersweet chocolate, roughly chopped (about 1 cup chips)

1. In a medium saucepan set over medium/medium-low heat, whisk together the milk, cream, vanilla extract, spices, and the salt and 1/2 of the sugar. 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 a whisk, beat until mixture is pale and thick.
3. Place the chopped chocolate in a separate mixing bowl; reserve.
4. Once the milk/cream mixture has come to a slight boil, whisk about 1/3 of the hot mixture into the yolk/sugar mixture. Add another 1/3 of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should take about 10 minutes, depending on the type of pan and stove being used.
5. Pour the mixture through a fine mesh strainer into the bowl of the reserved chocolate; whisk until chocolate is fully melted and mixture is well combined and then bring to room temperature. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.
6. Turn on the Cuisinart® Cool Scoops™; pour the mixture into the frozen freezer bowl and let mix until thickened, about 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.

Salted Caramel Ice Cream

This decadent combination will satisfy your sweet and salty cravings.

Makes about 3½ cups (seven, 1/2-cup servings)

Ice Cream Base:

1¼	cups whole milk
1¼	cups heavy cream
1/3	cup granulated sugar, divided
	Pinch salt flakes
1½	teaspoons pure vanilla extract
4	large egg yolks

Caramel Sauce:

½	cup granulated sugar
¼	teaspoon salt flakes
2 to 3	tablespoons water (enough to cover sugar to make it seem like wet sand)
¼	cup heavy cream
2	tablespoons unsalted butter
	Flaked sea salt, for garnish

1. In a medium saucepan set over medium/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 1/3 of the hot mixture into the yolk/sugar mixture. Add another 1/3 of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should take about 10 minutes, depending on the type of pan and stove being used.
4. Pour the mixture through a fine mesh strainer and bring to room temperature. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.
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 to cook until amber in color (the color of maple syrup). Remove from heat and stir in the heavy cream and butter (it will froth a bit, so add them slowly). Whisk together and then set aside until ready to use. Allow to cool to room temperature.
6. Reserve 2 tablespoons of the caramel sauce and add the rest to the ice cream base; whisk well to combine.

- Turn on the Cuisinart® Cool Scoops™; pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 minutes. The ice cream will have a soft, creamy texture. Right before turning the Cool Scoops™ off, slowly drizzle in the reserved 2 tablespoons of caramel sauce. Allow to mix for no more than a few revolutions to make a nice swirl.
- 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 each serving with a pinch of the flaked sea salt.

Dark Chocolate Sorbet

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

Makes about 4 cups (eight, 1/2-cup servings)

3 **cups water**
1 1/3 **cups granulated sugar**
Pinch **salt flakes**
1 1/2 **cups cocoa powder, sifted**
1 **teaspoon pure vanilla extract**

- Prepare a simple syrup with the water, sugar and salt by combining all three in a medium saucepan set over medium-low heat. Cook mixture until the sugar is fully dissolved. Remove from heat.
- Gradually add the cocoa powder to the simple syrup by whisking constantly until smooth. Add the vanilla extract and stir to combine. Cool to room temperature. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.
- Turn on the Cuisinart® Cool Scoops™; pour the mixture into the frozen freezer bowl and let mix until thickened, about 20 to 25 minutes. The sorbet will have a soft, creamy texture. If a firmer consistency is desired, transfer the sorbet to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Grapefruit and Prosecco Sorbet

Makes about 4 cups (eight, 1/2-cup servings)

3/4 **cup water**
3/4 **cup granulated sugar**
1 **tablespoon grapefruit zest**
Pinch **salt flakes**
2 **cups fresh grapefruit juice**
3/4 **cup Prosecco (Italian sparkling wine)**

- Combine the water, sugar, grapefruit zest and salt in a small to medium saucepan set over medium-low heat. Cook mixture until the sugar is fully dissolved.
- Pour the grapefruit juice into the sugar/zest mixture and whisk together. Bring to room temperature. Cover and refrigerate a minimum of 2 hours, preferably overnight.
- Strain mixture, and then whisk in Prosecco prior to pouring into the Cool Scoops™.
- Turn on the Cuisinart® Cool Scoops™; pour the mixture into the frozen freezer bowl and let mix until thickened, about 25 to 30 minutes. The sorbet will have a soft texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Dairy-Free Vanilla Ice Cream

The tapioca flour (also known as "tapioca starch") helps give this the texture of the ice cream. It can be found in the baking aisle of most grocery stores, or can be purchased online.

Makes about 4 cups (eight, 1/2-cup servings)

3 **cups dairy-free milk (soy, hemp, almond, rice)**
2 **tablespoons tapioca flour**
2/3 **cup granulated sugar**
Pinch **salt flakes**
1 1/2 **teaspoons pure vanilla extract**

- In a medium bowl, use a hand mixer on low speed or whisk to combine all of the ingredients. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.
- Turn on the Cuisinart® Cool Scoops™; pour the mixture into the frozen freezer bowl and let mix until thickened, about 20 to 25 minutes. The ice cream will have a soft texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Coconut-Chocolate Ice Cream

*A delicious and creamy non-dairy frozen treat.
Be sure to mix the batter very well before
freezing to avoid any clumps in the final product.*

Makes about 5 cups (ten, ½-cup servings)

¾ cup cocoa powder, sifted
2/3 cup granulated sugar
1/3 cup light brown sugar
Pinch salt flakes
2 cans coconut milk (do not use "lite")
1½ teaspoons pure vanilla extract

1. Mix all ingredients together very well until there are no clumps. (A blender or hand blender is a great tool for this. Simply put all ingredients into the blender jar and blend on low. If using a hand blender, combine all ingredients into a large mixing bowl and blend until smooth.) Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.
2. Turn on the Cuisinart® Cool Scoops™; pour the mixture into the frozen freezer bowl and let mix until thickened, about 8 to 10 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Rich Vanilla Frozen Yogurt

*While low-fat or fat-free yogurt can be substituted,
to get the real flavor and richness of this frozen yogurt,
it is best to use the whole-milk variety.*

Makes about 3½ cups (seven, ½-cup servings)

3 tablespoons water
2 tablespoons honey
2 vanilla beans, split and seeds scraped
3 cups whole-milk Greek yogurt
1 teaspoon pure vanilla extract
¾ cup granulated sugar
Pinch salt flakes

1. Put the water, honey, and vanilla beans into a small saucepan. Over medium-low heat, bring mixture to a boil, then simmer until reduced by about half. Strain (discarding vanilla pods); reserve.
2. In a large mixing bowl, whisk the yogurt, reserved honey/water/vanilla reduction, vanilla extract, sugar and salt together. Whisk until the sugar has dissolved. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.

3. Turn on the Cuisinart® Cool Scoops™; pour the mixture into the frozen freezer bowl and let mix until thickened, about 8 to 10 minutes. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Mango Frozen Yogurt

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

Makes about 5 cups (ten, ½-cup servings)

- 2 cups** whole-milk, plain Greek yogurt
½ cup granulated sugar
Pinch salt flakes
4 cups mango pieces (you may use frozen mango pieces in place of fresh. Be sure they are fully thawed)
1 teaspoon fresh lime juice, about ½ lime
1. In a large mixing bowl, whisk the yogurt, salt and sugar together; reserve.
 2. Using a blender, purée the mangoes with the lime juice and 1 cup of the yogurt mixture. Combine with the remaining yogurt/sugar mixture. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.
 3. Turn on the Cuisinart® Cool Scoops™; pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Chocolate-Pretzel Frozen Yogurt

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

Makes about 5 cups (ten, 1/2-cup servings)

2 **cups whole-milk, plain Greek yogurt**
1 **cup milk (any fat variety)**
3/4 **cup granulated sugar**
1/3 **cup cocoa powder, sifted**
Pinch salt flakes
1/2 **teaspoon pure vanilla extract**
1 **cup chopped chocolate-or yogurt-covered pretzels**

1. In a large mixing bowl, whisk the yogurt, milk, sugar, cocoa powder, salt and vanilla extract together. Whisk until the sugar has dissolved. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.
2. Turn on the Cuisinart® Cool Scoops™, pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. When the frozen yogurt is almost done churning, add the chopped pretzels through the opening at the top of the Cool Scoops™. The frozen yogurt will have a soft, creamy texture. If a firmer consistency is desired, transfer the frozen yogurt to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Chocolate-Hazelnut Gelato

Makes about 5 cups (ten, 1/2-cup servings)

1 3/4 **cups heavy cream**
2 1/4 **cups whole milk, divided**
1/2 **cup granulated sugar**
2 **tablespoons cornstarch**
Pinch salt flakes
1 **cup chocolate-hazelnut spread**
1/2 to 1 **cup chopped hazelnuts (or you may use the same amount of chopped chocolate hazelnut candies)**

1. In a medium saucepan, combine cream and 1 1/2 cups of the milk. Set over medium/medium-low heat and bring to a simmer.
2. While cream/milk mixture is heating, put the remaining milk, sugar, cornstarch and salt into a small-medium mixing bowl. Whisk to combine.
3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. Slowly whisk in the chocolate-hazelnut spread. While still set over medium/medium-low heat,

continuously stir until mixture boils and thickens to where it can coat the back of a spoon (this will take about 10 to 15 minutes, depending on the type of pan and stove being used).

4. Remove pan from heat, strain and cool to room temperature. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.
5. Turn on the Cuisinart® Cool Scoops™, pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. About 5 minutes before the mixture has finished, add the chopped hazelnuts/candies through the opening. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Espresso Gelato

For an extra jolt, add some dark chocolate-covered espresso beans toward the end of freezing.

Makes about 3 1/2 cups (seven, 1/2-cup servings)

2 **cups whole milk, divided**
1 **cup heavy cream**
1 **cup brewed espresso**
1 **cup granulated sugar**
2 **tablespoons cornstarch**
Pinch salt flakes
1 **tablespoon liquid pectin**

1. In a medium saucepan, combine 1 1/2 cups of the milk and the cream. Set over medium/medium-low heat and bring to a simmer.
2. While cream/milk mixture is heating, put the remaining milk, espresso, sugar, cornstarch and salt into a small-medium mixing bowl. Whisk to combine.
3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. While still set over medium/medium-low heat, stir continuously until mixture boils and thickens to where it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
4. Remove pan from heat, stir in pectin, strain and cool to room temperature. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.
5. Turn on the Cuisinart® Cool Scoops™, pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Custard Gelato

This recipe uses egg yolks to create an extra creamy and custard-like flavor.

Makes about 4 cups (eight, 1/2-cup servings)

2 **cups whole milk, divided**
1 **cup heavy cream**
2 **teaspoons pure vanilla extract**
1/4 **teaspoon salt flakes**
2 **tablespoons cornstarch**
6 **large egg yolks**
3/4 **cup granulated sugar**

1. In a medium saucepan combine 1 1/4 cups of the milk, heavy cream, vanilla extract and salt over medium heat. In a small bowl, mix together well the remaining milk with the cornstarch and reserve.
2. While the cream mixture is heating, whisk the egg yolks and sugar together until pale and thick.
3. Once the cream mixture comes to a simmer, stir in the milk/cornstarch mixture and continue to stir over heat for an additional 5 minutes, being sure mixture does not come to a boil.
4. Whisking continuously at the same time, very slowly pour all of the hot liquid into the yolk/sugar mixture. Return mixture back to the saucepan over heat, whisk for about 5 minutes and then return to mixing bowl. Cool to room temperature. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the Cool Scoops™.
5. Turn on the Cuisinart® Cool Scoops™; pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Ice Cream Sandwiches

These cookies bake flatter and crispier than your average chocolate chip cookie—perfect for sandwiching your favorite ice cream.

Makes about 12 ice cream sandwiches (24 full cookies)

Cookies:

1 **cup plus 1 tablespoon unbleached, all-purpose flour**
1 **teaspoon salt flakes**
1/4 **teaspoon baking soda**
1 **stick (8 tablespoons) unsalted butter, softened**
3/4 **cup packed, light brown sugar**
2/3 **cup granulated sugar**
1 **large egg, room temperature**
1 **teaspoon pure vanilla extract**
6 **ounces semisweet chocolate chips (or pieces of chocolate broken up)**
6 **cups ice cream, slightly softened**

1. Put the flour, salt and baking soda together in a small bowl. Whisk to combine. Reserve.
2. In a large bowl, mix the butter and sugars together, using a hand mixer fitted with the mixing beaters, until light and creamy. Add the egg and vanilla extract. Mix until combined. Add the dry ingredients and chips and mix until just combined.
3. Scoop the dough into 1-inch rounds and chill in the refrigerator overnight.
4. Preheat oven to 350°F. Transfer the chilled dough to a parchment-lined baking sheet, leaving 2 to 3 inches in between each dough mound (these cookies are very thin and spread quite a bit). Bake in the preheated oven until edges are firm, but not fully set in the middle, about 12 minutes. Allow to cool on the pan for a few minutes, and then transfer to a cooling rack.
5. Once cookies have finished baking and they are sufficiently cooled, scoop 1/2 cup of the softened ice cream on top of one cookie and then carefully press another cookie on top of the ice cream. You could also use a small spatula to spread the ice cream to prevent the cookies from possibly breaking.
6. Wrap each ice cream sandwich in plastic wrap and freeze until firm, 3 to 4 hours, but preferably overnight.

Hot Fudge Sauce

No sundae bar is complete without homemade hot fudge.

Makes about 2 cups

2/3	cup heavy cream
1/3	cup light corn syrup
1/3	cup packed, light brown sugar
1/4	cup cocoa powder, sifted
1/4	teaspoon salt flakes
2	tablespoons unsalted butter
1	teaspoon pure vanilla extract
170	grams 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. 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.

Caramel Sauce

While we love this sauce on our ice creams, it can also be used as a dipping sauce for fruit and cake.

Makes about 3/4 cup

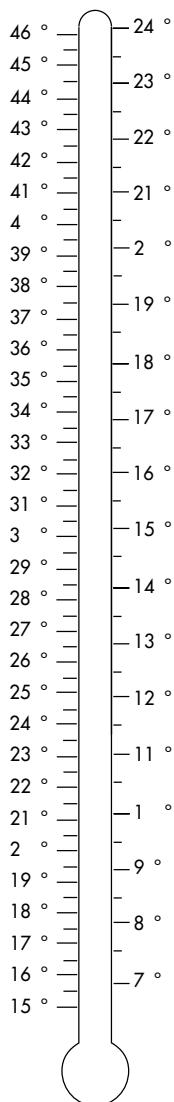
3/4	cup granulated sugar
1/2	teaspoon salt flakes
1/4	cup water (enough so that the consistency when mixed with the sugar and salt is similar to wet sand)
1	tablespoon light corn syrup
1/3	cup heavy cream
3	tablespoons unsalted butter, cut into 1.2cm cubes

1. In a medium, heavy-bottomed saucepan, stir together the sugar, salt, water and corn syrup. Be sure to clean the inside walls of the pan if there is any sugar on the sides (a clean, wet pastry brush works best). Set over medium-low heat to keep the mixture at a low simmer, and cook until the sugar mixture turns a very light amber color (about 15 to 20 minutes). Keep a close eye on the caramel sauce, as it can burn easily.
2. Once the sugar mixture has a light amber color, take it off the stove and slowly and carefully stir in the cream. After the cream has been incorporated, slowly whisk in the butter, one piece at a time, continually whisking to emulsify, until all the butter has been added. Use immediately, or keep warm over a pot of warm water.

WEIGHTS, MEASURES AND CONVERSIONS

Temperature °F / °C

Fahrenheit Celsius



Metric cup & spoon sizes

cup	metric
1/4 cup	60ml
1/3 cup	80ml
1/2 cup	125ml
1 cup	250ml

spoon	metric
1/4 teaspoon	1.25ml
1/2 teaspoon	2.5ml
1 teaspoon	5ml
2 teaspoon	10ml
1 tablespoon (equal to 4 teaspoons)	20ml

Liquids

Metric	cup	imperial
30 ml		1 fl oz
60 ml	1/4 cup	2 fl oz
80 ml		3 1/2 fl oz
100ml	1/3 cup	2 3/4 fl oz
125ml	1/2 cup	4 fl oz
150ml		5 fl oz
180ml	3/4 cup	6 fl oz
200ml		7 fl oz
250ml	1 cup	8 3/4 fl oz
310ml	1 1/4 cups	10 1/2 fl oz
375ml	1 1/2 cups	13 fl oz
430ml	1 3/4 cups	15 fl oz
475ml		16 fl oz
500ml	2 cups	17 fl oz
625ml	2 1/2 cups	21 1/2 fl oz
750ml	3 cups	26 fl oz
1L	4 cups	35 fl oz
1.25L	5 cups	44 fl oz
1.5L	6 cups	52 fl oz
2L	8 cups	70 fl oz
2.5L	10 cups	88 fl oz

$$^{\circ}\text{F} = \frac{9 \times ^{\circ}\text{C}}{5} + 32$$

$$^{\circ}\text{C} = \frac{5(^{\circ}\text{F} - 32)}{9}$$

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