

How to Use the Shanks Hall Frozen Dessert Machine

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Shanks Hall's Frozen Dessert Machine

Shanks Hall has a new Frozen Dessert Machine for students and faculty!


In an effort to keep students happy, the English Department has decided to install a frozen dessert machine into the classroom. This way, students and faculty will be able to enjoy a refreshing treat during the school day. All the ingredients and tools needed to ensure a quality dessert experience can be found in the kitchen in Shanks 380.

How to Clean the Frozen Dessert Machine

The machine must be cleaned before it is used for the first time. The machine also must be cleaned after every use.

Materials Needed

- Soap
- Warm water
- A damp cloth
- A dry, clean towel

 **Warning:** Do not use corrosive cleaning chemicals, put the freezer bowl in the dishwasher or submerge the motor base in water!!

1. Wash the lid, freezer bowl, and mixing arm with warm water and soap (see [Figure 1: Parts of the Frozen Dessert Machine](#) on page 4).



Figure 1: Parts of the Frozen Dessert Machine

2. Wipe the motor base (see [Figure 1: Parts of the Frozen Dessert Machine](#) on page 4) with a damp cloth.
3. Dry the machine parts with a clean towel.

How to Prepare the Freezer Bowl

The freezer bowl must be frozen before use in order for a frozen dessert to be made successfully.

Materials Needed

- The dry, clean freezer bowl
- A freezer

1. Place the dry, clean freezer bowl into the back of the freezer for at least 12 hours.
2. Shake the frozen freezer bowl. If you hear liquid sloshing, put the freezer bowl back into the freezer until the liquid is frozen.

How to Make Creamy Vanilla Ice Cream

Vanilla ice cream is one of the most popular flavors out there: a classic favorite!

Materials Needed

- 1 cup whole milk
- 1-1/8 cups granulated sugar
- 3 cups heavy whipping cream
- 1-1/2 tablespoons vanilla extract
- (Optional) Whipped cream
- (Optional) Chocolate syrup
- (Optional) Rainbow sprinkles

Because the ingredients need to be refrigerated for 2 hours, it is recommended you start this recipe before your class begins.

1. Mix together the milk, sugar, and salt in a large bowl until smooth.
2. Add heavy cream and vanilla to the mixture and stir.
3. Cover the bowl and refrigerate for 2 hours.
4. Press the Ice Cream button and then the Start/Stop button on the Frozen Dessert Machine.
5. Pour the cold ice cream mixture into the Frozen Dessert Machine and let churn 20-25 minutes until it is a thick consistency (see [Figure 2: Vanilla Ice Cream Mix](#) on page 5).



Figure 2: Vanilla Ice Cream Mix

6. Scoop into a bowl and, if desired, top with whipped cream, chocolate syrup, and sprinkles (see [Figure 3: Vanilla Ice Cream Final Result](#) on page 6). Enjoy!



Figure 3: Vanilla Ice Cream Final Result

7. After eating, refer to [How to Clean the Frozen Dessert Machine](#) on page 3 to clean up.

How to Make Mango Frozen Yogurt

Frozen Yogurt is a healthy alternative to ice cream. Mango frozen yogurt offers a sweet, fruity taste!

Materials Needed

- 2 ripe mangos, peeled and cubed
- 1/2 cup granulated sugar
- 2 cups plain Greek yogurt
- 1/2 teaspoon lime juice
- Blender

Because the ingredients need to be refrigerated for 2 hours, it is recommended you start this recipe before your class begins.

1. Put all ingredients into the blender.
2. Blend until smooth.
3. Cover the mixture and refrigerate for 2 hours.
4. Press the Ice Cream button and then the Start/Stop button on the Frozen Dessert Machine.
5. Pour the cold frozen yogurt mixture into the Frozen Dessert Machine and let churn 25 minutes until it is a thick consistency (see [Figure 4: Mango Frozen Yogurt Mix](#) on page 7).



Figure 4: Mango Frozen Yogurt Mix

6. Scoop the frozen yogurt into a bowl (see [Figure 5: Mango Frozen Yogurt Results](#) on page 8), and enjoy!



Figure 5: Mango Frozen Yogurt Results

7. After eating, refer to [How to Clean the Frozen Dessert Machine](#) on page 3 to clean up.

How to Make Raspberry-Mint Sorbet

Raspberry-mint sorbet makes for a great light and refreshing treat with less calories and fat than ice cream.

Materials Needed

- 3 cups water
- 1-1/2 cups granulated sugar
- 1 cup chopped mint leaves
- 6 cups raspberries
- Blender

Because the ingredients need to be refrigerated for 2 hours, it is recommended you start this recipe before your class begins.

1. Combine the sugar and water in a saucepan over medium- low heat, stirring until the sugar is dissolved into a syrup.
2. Add mint leaves (save a couple to garnish the finished product, if desired) to the syrup and let sit for 15 minutes.
3. Blend raspberries and the syrup in the blender until smooth.
4. Strain the mixture through a fine-mesh strainer.
5. Cover and refrigerate for 2 hours.
6. Press the Sorbet button and then the Start/Stop button on the Frozen Dessert Machine.

7. Pour the cold sorbet mixture into the Frozen Dessert Machine and let churn 50 minutes until it is a thick consistency (see [Figure 6: Raspberry-Mint Sorbet Mix](#) on page 9).



Figure 6: Raspberry-Mint Sorbet Mix

8. Scoop the sorbet into a bowl, and, if desired, garnish with leftover mint leaves (see [Figure 7: Raspberry-Mint Sorbet Results](#) on page 10). Enjoy!



Figure 7: Raspberry-Mint Sorbet Results

9. After eating, refer to [How to Clean the Frozen Dessert Machine](#) on page 3 to clean up.