Cuisinart®

Recipe Booklet
Reverse Side

INSTRUCTION BOOKLET



THE CUISINART® COMMERCIAL QUALITY ICE CREAM & GELATO MAKER | **ICE-100**

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 followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. **Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.**
3. To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from unit 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. Return the appliance to the nearest Cuisinart Repair Center for examination, repair, electrical or mechanical adjustment.
7. The use of attachments not recommended 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 mixing bowl while in use to reduce the risk of injury to persons or to the appliance itself. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE MIXING BOWL!** Sharp objects will scratch and damage the inside of the 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 appliance for other than intended use.
13. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
14. Keep the appliance 8cm from other objects to ensure motor ventilation.
15. Do not upend this product or incline it over a 45˚ angle.
16. Do not use the appliance close by flame, hot plate or stove.
17. Do not remove the paddle when the appliance is mixing.

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 may be used if care is exercised in their use.

If a long, grounded 3-prong 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, and 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.

CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

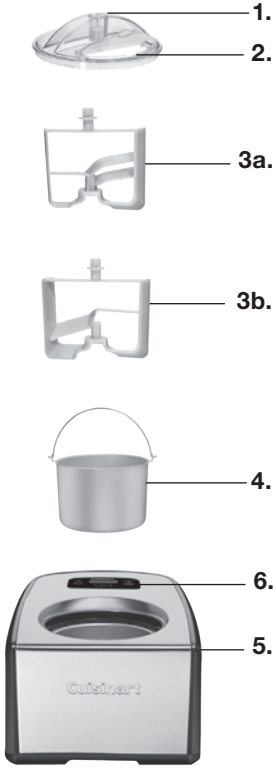
- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not disassemble the base. **Note:** The base does not contain any user-serviceable parts.
- Repairs should be made only by authorized personnel.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never clean with scouring powders or hard implements.
- Unit should remain upright at all times. If unit is turned on its side or upside down, you will need to put it in upright position and wait 24 hours before using.

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PARTS AND FEATURES

1. **Transparent Lid**
   Easily comes off to allow recipe ingredients to be added to the bowl.
2. **Mix-in Opening**
   Use to add toppings and mix-ins like chips or nuts, without interrupting the freezing cycle.
3. **Mixing Paddles**
   Mix and aerate ingredients in mixing bowl to create frozen dessert.
   a. **Patent-Pending Gelato and Sorbet Paddle**
      Perfectly incorporates less air into the ingredients and creates richly textured results with intense flavor.
   b. **Patent-Pending Ice Cream Paddle**
      Churns ingredients perfectly and creates smooth and creamy results.
4. **Mixing Bowl with Lift-Out Handle**
   Anodized aluminum mixing bowl. No need to pre-chill or freeze bowl.
5. **Base**
   Contains heavy-duty compressor and mixing motor.



6. **Touchpad Control Panel with LCD Readout**
   a. **Power Button**
      Turns the unit on and off. Red LED light will be illuminated when unit is on.
      If red LED is flashing, unit is in Standby mode, ready for use.
   b. **Timer Button**
      Allows you to set from 10 minutes to 60 minutes.
   c. **Start/Stop Button**
      Allows you to start and stop the mixing process and timer. The mixing/cooling blue LED will illuminate when mixing. Blue LED will flash when paused (stopped).

BEFORE FIRST USE

DO NOT immerse the compressor/motor base in water. Wipe it with a moist cloth. Wash the lid, mixing bowl and mixing paddles in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. Only the mixing paddles and lid are top-shelf dishwasher safe. **DO NOT** place mixing bowl in dishwasher. **DO NOT** clean any of the parts with abrasive cleaners or hard implements. Place in upright position and let it rest for 24 hours.

OPERATING INSTRUCTIONS

1. Plug the unit into the power outlet. Red LED light will flash to indicate unit is in standby.
   Note: The unit will go back to standby mode if user does not press Start/Stop in 10 minutes during time adjustment operation.
2. Prepare ingredients (see reverse side of this instruction booklet for recipes and tips).
   Note: If using your own recipe, be sure bases do not go over top dasher on mixing paddle. See below for image.



3. Place mixing bowl into the base. Be sure bowl is properly aligned in base.
4. Place ice cream or gelato/sorbet paddle in mixing bowl so that it rests in the center of the bowl.
5. Pour ingredients into the mixing bowl. Position lid by lining up arrow on lid with the unlock icon on base. Lock into place by turning it counterclockwise. Be sure the arrow on lid is lined up with the lock icon on the base. The mix-in opening is centered in the front when in the lock position.

6. Press the Power button to turn the unit on. The red LED light will be on and the LCD screen will display “00”.
7. Press the Timer button to set time from 60 to 10 minutes. The timer will default to 60 minutes. Press and release timer button to decrease time in 1-minute increments. Press and hold to scroll down more quickly.

   Note: If you added too much time, continue to press Timer and it will bring you back to ten minutes.
8. Press the Start/Stop button to begin the Mixing/Cooling cycle.
   - Ingredients such as chips and nuts can be added towards the end of mixing time. Once the dessert has begun to thicken (usually about 5 minutes from end time), add the ingredients through the mix-in opening.

   Note: To turn the unit off at any time, press the Power button.
9. The timer will count down to zero and the unit will beep three times to indicate the frozen dessert is ready.

   Note: The red LED will flash and the timer will be blinking “00”.
10. Turn the unit off by pressing the Power button. Remove the lid by turning it clockwise to unlock. Lift mixing bowl out of the base with handle. Remove paddle from mixing bowl.

    Note: If the unit is not powered off, it will go into the Keep Cool function. Details follow on this page.

To pause time and mixing:

- Press the Start/Stop button at any point in the Mixing/Cooling cycle to pause the time and mixing. To restart, press the Start/Stop button again to continue.

To add time:

If ice cream isn’t done or you would like to add time, press the Start/Stop button to pause unit. Add time in 5-minute increments. Press and hold to scroll through more quickly. If you added too much time, continue to press timer and it will bring you back to ten minutes.

Note: When making consecutive batches of ice cream or gelato, be sure to allow extra time for the compressor to adjust to cooling.

Tip: Unplug unit and let it rest for 10 minutes to allow it to cool before making a second batch.

Keep Cool

This function does exactly what it says….keeps cool! After the set time ends the unit will go to Keep Cool.

The timer will blink “00” and the unit is now in the Keep Cool mode and enters a 10-minute wait period. After 10 minutes elapse, the compressor will come on and the display will flash “COOL”. The Keep Cool is a 10-minute cycle. When done, the unit will beep 5 times to note the cycle is finished. The unit will shut off and go into Standby mode.

Note: The mixing is not activated during the Keep Cool function. If you would like to mix as well, turn off the unit to reset the functions.

Note: You can turn the unit off at any time during Keep Cool.

SAFETY FEATURE

The Cuisinart® Commercial Quality Ice Cream & Gelato Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This safety system may activate under heavy loads, if the unit has been running for an excessively long period of time, or if added ingredients (nuts, etc.) are added in extremely large pieces.
To reset the unit, press the Power button and unplug the unit. Let the unit rest. After a few minutes, you may turn the unit on again and continue making the dessert.

CLEANING, STORAGE AND MAINTENANCE

Cleaning
Clean the mixing bowl, mixing paddles and lid in warm soapy water. Mixing paddles and lid are top-shelf dishwasher safe. **DO NOT PUT MIXING BOWL IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS.** Wipe motor base clean with damp cloth. Dry all parts thoroughly.

Storage
Be sure to store your unit in an upright position. Do not store frozen desserts in the mixing bowl in the freezer for more than 30 minutes at a time. Transfer frozen desserts to a freezer-safe, airtight container for longer storage in the freezer.

Maintenance
Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING

PROBLEM	SOLUTION
Screen displays “EEEE”, continuous beeping and the unit is stopped.	Power off and unplug the unit.
	Contact Customer Service at 1-800-726-0190.
Unit turns off sooner than the time set.	The ice cream could be done. The overload protection feature will turn the unit off.
	If not the reason above, unplug the unit. Let it rest for 2 hours. Power unit on and being making your ice cream or gelato.
At any time during the mixing/cooling cycle, the unit beeps continuously for 30 seconds.	Power off and unplug the unit. Let it rest for 2 hours. Power unit on and being making your ice cream or gelato. If this happens again, let the unit rest for 24 hours. If unit continues to beep after you have tried the above procedure, contact Customer Service at 1-800-726-0190.
Mixing bowl is difficult to lift.	Wait 2 minutes and lift the mixing bowl.
	Make sure mixing bowl and the base are dry before making ice cream.
Paddle slippage after several batches of ice cream.	Watch for condensation on base of bowl. Clear off water or ice from mixing bowl and base.
	Make sure mixing bowl and base are dry and clean before making next batch of ice cream.

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty supersedes all previous warranties on the Cuisinart® Commercial Quality Ice Cream & Gelato Maker. This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Commercial Quality Ice Cream & Gelato 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 retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Commercial Quality Ice Cream & Gelato Maker will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

We recommend that you visit our website, **www.cuisinart.com** for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

However, return of the product registration is not a condition of these warranties. If your Cuisinart® Commercial Quality Ice Cream & Gelato Maker should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7811 NORTH GLEN HARBOR BLVD. GLENDALE, AZ 85307.

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 1-800-726-0190 for shipping instructions).

Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product’s return. Please pay by check or money order.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart® products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart® and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 800-726-0190.

Cuisinart® will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART® PRODUCT

If your Cuisinart® Commercial Quality Ice Cream & Gelato Maker should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Customer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7811 North Glen Harbor Blvd. Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose $10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order.
NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Commercial Quality Ice Cream & Gelato Maker 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. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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Recipe Booklet

Instruction Booklet
Reverse Side



Cuisinart®

THE CUISINART® COMMERCIAL QUALITY ICE CREAM & GELATO MAKER

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 the bases do not go over the top dasher on mixing paddle.
(refer to image of dasher on page 3)

Recipe Tips

- Gelato and Sorbet bases should be no more than 1 quart (should not go above the highest dasher on the paddle).
- Ice Cream bases should be no more than 5 cups (should not go above the highest dasher on the paddle).
- For optimum consistency, chill all mixtures for a minimum of 2 hours, or up to 3 days. Always re-whisk the mixture after chilling to be sure all ingredients are well combined. While chilling the mixture is not required, this step will prevent any “ice” or “fat” crystals from forming during the freezing process for resting it in a chilled environment helps bind the ingredients together.
- Frozen desserts from the Cuisinart® Ice Cream & Gelato Maker use pure, fresh ingredients. Because of this, the desserts do not have the same characteristics as commercially prepared frozen desserts. 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.
- You may substitute lower fat creams (e.g., half and half) and/or milk (reduced fat or low fat) 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 two cups of cream, use a total of two cups of the substitute (such as 1 cup cream, 1 cup whole milk). See our recipes starting on page 9 for more tips.
- You may substitute artificial sweeteners for sugar. Stir the mixture thoroughly to dissolve the sweetener. See our recipe using Splenda on page 15 for a guide.
- 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.
- 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 additional sugar to the recipe. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe. Use our sorbet recipes on page 23 as a guide.
- Make sure the mixing paddle and lid are in place before turning on machine.

ADDING INGREDIENTS

- Ingredients such as chips and nuts should be added about 5 minutes before the freezing process is complete. You want it to still be soft enough to be able to fully incorporate into the frozen mixture.
- To add a chocolate swirl to ice cream, gelato or frozen yogurt, drizzle in hot fudge or melted chocolate. The melted chocolate will harden once it makes contact with the freezing ingredients so add it in a slow drizzle to ensure that it does not clump.

* Our basic gelato recipe uses both cornstarch and liquid pectin for the creamiest consistency. Pectin is found in most grocery stores commonly near the gelatin and pudding section.

SIMPLE ICE CREAMS

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 5 cups (ten ½-cup servings)

1½ cups whole milk
1 cup granulated sugar
pinch sea or kosher salt
2½ cups heavy cream
½ to 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. Cover and refrigerate a minimum of at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The ice cream will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):

Calories 307 (66% from fat) • carb. 24g • pro. 2g • fat 23g • sat. fat 14g • chol. 87mg • sod. 55mg • calc. 84mg • fiber 0g

SIMPLE CHOCOLATE ICE CREAM

For a real treat, serve this with our Hot Fudge Sauce on page 24.

Makes about 5 cups (ten ½-cup servings)

¾ cup cocoa powder, sifted
½ cup granulated sugar
⅓ cup packed dark or light brown sugar
pinch sea or kosher salt
1 cup whole milk
2 cups heavy cream
½ tablespoon 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. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The ice cream will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):

Calories 268 (62% from fat) • carb. 23g • pro. 3g • fat 19g • sat. fat 11g • chol. 69mg • sod. 44mg • calc. 61mg • fiber 1g

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)

4 **tablespoons unsalted butter**
1 **cup pecans (halves, pieces or whole)**
1 **teaspoon sea or kosher salt**
1 **cup whole milk**
¾ **cup granulated sugar**
pinch sea or kosher salt
2 **cups heavy cream**
1 **tablespoon pure vanilla extract**

1. Melt the butter in a medium skillet. 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 – delicious over pancakes or waffles.
2. 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. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. Five minutes before mixing is completed, add the reserved pecans through the mix-in opening and let mix in completely. The ice cream will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):

Calories 349 (75% from fat) • carb. 19g • pro. 3g • fat 30g • sat. fat 15g • chol. 81mg • sod. 45mg • calc. 68mg • fiber 1g

S'MORES ICE CREAM

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

Makes about 6 cups (twelve ½-cup servings)

½ **cup cocoa powder, sifted**
⅓ **cup granulated sugar**
¼ **cup packed dark or light brown sugar**
pinch sea or kosher salt
⅔ **cup whole milk**
1½ **cups heavy cream**
1 **teaspoon pure vanilla extract**
¾ **cup marshmallow cream (e.g. Fluff®)***
2 **full graham cracker sheets, crushed**
2 **ounces milk chocolate (⅓ cup 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. Cover and refrigerate at least 2 hours, or overnight.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. Five minutes before mixing is completed, gradually add the marshmallow cream**, one spoonful at a time*. Once mixed, add the crushed graham crackers and melted chocolate, one at a time, through the mix-in opening and let mix in completely. The ice cream will have a soft, creamy texture. Serve or store in airtight container in freezer.

Tip: If marshmallow cream is too stiff, warm slightly in microwave before adding to freezer bowl.

****Do not allow chocolate to cool or it will be difficult to add to ice cream.**
***Oil the spoon prior to scooping out the fluff. This will help it release more easily when adding to the ice cream.**

Nutritional information per serving (based on ½ cup):
Calories 257 (47% from fat) • carb. 32g • pro. 2g • fat 14g • sat. fat 8g

• chol. 43mg • sod. 44mg • calc. 37mg • fiber 1g

FRESH STRAWBERRY ICE CREAM

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

Makes about 5½ cups (eleven ½-cup servings)

1½ cups fresh strawberries, hulled*
¾ cup whole milk
⅔ cup granulated sugar
pinch sea or kosher salt
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/finely chopped (depending on preference). Reserve in bowl.
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. Stir in reserved strawberries with all juices. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The ice cream will have a soft, creamy texture. Serve or store in airtight container in freezer.

*Frozen strawberries may be substituted if fresh strawberries are not available.

Nutritional information per serving (based on ½ cup):
Calories 175 (62% from fat) • carb. 15g • pro. 1g • fat 12g • sat. fat 8g • chol. 46mg • sod. 21mg • calc. 24mg • fiber 0g

PEANUT BUTTER CUP ICE CREAM

One of the easiest ice creams to make, the rich peanut butter flavors in this ice cream will have your friends and family in awe.

Makes about 5 cups (ten ½-cup servings)

1 cup good quality peanut butter (natural or regular)
⅔ cup granulated sugar
pinch sea or kosher salt
1 cup whole milk
2 cups heavy cream
1 teaspoon pure vanilla extract
1 cup chopped chocolate peanut butter cup candies (about 15 miniature peanut butter cups)

1. In a medium mixing bowl, use a hand mixer on low speed to combine the peanut butter, sugar and salt 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. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. Five minutes before mixing is completed, add the chopped candy through the mix-in opening and let mix in completely. The ice cream will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 446 (68% from fat) • carb. 27g • pro. 10g • fat 34g • sat. fat 15g • chol. 69mg • sod. 72mg • calc. 69mg • fiber 2g

CUSTARD-STYLE ICE CREAMS

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 sea or kosher salt
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-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 ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ 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 only take a few minutes.
4. Pour the mixture through a fine mesh strainer (discard the vanilla pod) and bring to room temperature. Stir in the vanilla. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The ice cream will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 301 (63% from fat) • carb. 24g • pro. 4g • fat 21g • sat. fat 13g • chol. 177mg • sod. 62mg • calc. 102mg • fiber 0g

BUTTERMILK ICE CREAM

This slightly tangy ice cream pairs well with a slice of Southern peach pie.

Makes about 5 cups (ten ½-cup servings)

2 **cups heavy cream**
1 **cup granulated sugar, divided**
⅛ **teaspoon sea or kosher salt**
1½ **teaspoons pure vanilla extract**
6 **large egg yolks**
2 **cups buttermilk**

1. Put the cream, half of the sugar, salt and vanilla extract in a medium saucepan. Whisk to combine and set over medium-low heat. Bring the mixture to just a boil.
2. While the 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 cream mixture has come to a slight boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ 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 only take a few minutes.
4. Pour the mixture through a fine mesh strainer. Whisk in the buttermilk and bring to room temperature. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The ice cream will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 296 (62% from fat) • carb. 23g • pro. 3g • fat 20g • sat. fat 13g • chol. 193mg • sod. 57mg • calc. 73mg • fiber 0g

FRESH MINT WITH CHOCOLATE COOKIES

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 sea or kosher salt
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-low heat, whisk together the milk, cream, half of the granulated sugar, salt and vanilla. 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 ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ 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 only take a few minutes.
4. Pour the mixture through a fine mesh strainer and bring to room temperature. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. When the ice cream is almost fully churned, gradually add the crushed cookies through the mix-in opening; let mix until fully combined.
6. The ice cream will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 293 (58% from fat) • carb. 27g • pro. 4g • fat 20g • sat. fat 11g • chol. 148mg • sod. 98mg • calc. 115mg • fiber 1g

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 ½-cup servings)

2 **cups whole milk**
1½ **cups heavy cream**
1½ **teaspoons pure vanilla extract**
1 **teaspoon ground cinnamon**
1 to 2 **pinches cayenne**
pinch sea or kosher salt
⅔ **cup granulated sugar, divided**
5 **large egg yolks**
6 **ounces bittersweet chocolate, roughly chopped**

1. In a medium saucepan set over medium-low heat, whisk together the milk, cream, vanilla, spices, salt and half 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 ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over the 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 only take a few minutes.
5. Pour the mixture through a fine mesh strainer into the bowl of the reserved chocolate; whisk to combine and then bring to room temperature. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
6. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The ice cream will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 320 (64% from fat) • carb. 26g • pro. 5g • fat 24g • sat. fat 14g • chol. 161mg • sod. 157mg • calc. 97mg • fiber 1g

GRAND MARNIER ICE CREAM

A luxurious treat intended for the adult crowd.

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

2 cups whole milk
2 cups heavy cream
zest of one medium-large orange
1 cup granulated sugar, divided
pinch sea or kosher salt
5 large egg yolks
1 teaspoon pure vanilla extract
3 tablespoons Grand Marnier (orange liqueur)

1. In a medium saucepan set over medium-low heat, stir together the milk and heavy cream. Bring the mixture just to a boil. Turn heat off and add the orange zest; let mixture steep for 30 to 60 minutes. After steeping, add half of the sugar and salt and gradually 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 ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over the 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 only take a few minutes.
4. Stir in the vanilla and Grand Marnier and pour the mixture through a fine mesh strainer (discard the orange zest); bring to room temperature. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The ice cream will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 313 (60% from fat) • carb. 24g • pro. 4g • fat 21g • sat. fat 13g • chol. 177mg • sod. 62mg • calc. 103mg • fiber 0g

ALTERNATIVE ICE CREAMS

DAIRY-FREE VANILLA ICE CREAM

The soy milk powder helps the texture of the ice cream. If you are intolerant to soy then search for a substitute at your local health-food store.

Makes about 5 cups (ten ½-cup servings)

3 **cups dairy-free milk (soy, hemp, almond, rice)**
2 **tablespoons soy milk powder**
¾ **cup granulated sugar**
pinch sea or kosher salt
1 to 2 **teaspoons pure vanilla extract**

1. In a medium bowl, use a hand mixer on low speed or whisk to combine all of the ingredients. Cover, refrigerate, at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The ice cream will have a soft texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 105 (8% from fat) • carb. 21g • pro. 3g • fat 1g • sat. fat 0g • chol. 0mg • sod. 38mg • calc. 14mg • fiber 1g

DAIRY-FREE VANILLA CUSTARD ICE CREAM

Another version of a dairy-free vanilla ice cream, but this version is a traditional cooked custard version, which makes it a bit creamier. If you are not allergic or intolerant to eggs, this is a great one to try.

Makes about 5 cups (ten ½-cup servings)

3 **cups dairy-free milk (soy, hemp, rice, almond, etc.)**
1 **cup granulated sugar divided**
pinch sea or kosher salt
1 to 2 **teaspoons pure vanilla extract**
5 **large egg yolks**

1. In a medium saucepan set over medium-low heat, add the milk, half of the sugar, salt and the vanilla. Whisk to combine and bring the mixture just to a boil.
2. While the milk 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 mixture has come to a slight boil, whisk about **⅓** of the hot mixture into the yolk/sugar mixture. Add another **⅓** 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 only take a few minutes.
4. Pour the mixture through a fine mesh strainer and bring to room temperature. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The ice cream will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (using soy milk, based on ½ cup):
Calories 142 (19% from fat) • carb. 26g • pro. 3g • fat 3g • sat. fat 1g • chol. 105mg • sod. 44mg • calc. 23mg • fiber 0g

SUGAR-FREE VANILLA ICE CREAM

Finally, a homemade ice cream for those watching their sugar intake.

Makes about 5 cups (ten ½-cup servings)

1 **cup whole milk**
¾ **cup sugar substitute (such as Splenda)**
pinch sea or kosher salt
2 **cups heavy cream**
1 to 2 **teaspoons pure vanilla extract**

1. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar substitute and salt until the sugar substitute is dissolved. Stir in the heavy cream and vanilla. Cover, refrigerate, at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 minutes. The ice cream will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 106 (86% from fat) • carb. 4g • pro. 1g • fat 10g • sat. fat 6g • chol. 36mg • sod. 22mg • calc. 46mg • fiber 0g

GOAT MILK ICE CREAM

A nice tanginess, a delicious vanilla-style ice cream that will please any person who cannot tolerate cow's milk. Add mix-ins of chocolate, fruit, nuts or caramel to make your own blend.

Makes about 5 cups (ten ½-cup servings)

3 **cups goat's milk**
¾ **cup granulated sugar**
pinch sea or kosher salt
1 to 2 **teaspoons pure vanilla extract**
2 **tablespoons goat's milk powder (found in many mainstream grocery stores, or in any health food store)**

1. In a medium bowl, use a hand mixer on low speed or whisk to combine all of the ingredients. Cover, refrigerate, at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
2. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The ice cream will have a soft texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 115 (24% from fat) • carb. 19g • pro. 3g • fat 3g • sat. fat 2g • chol. 8mg • sod. 42mg • calc. 99mg • fiber 0g

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**
⅔ **cup granulated sugar**
⅓ **cup light brown sugar**
pinch sea or kosher salt
2 **cans (13.5 ounces each) coconut milk (do not use "lite")**
½ **tablespoon pure vanilla extract**

1. Mix all ingredients together very well until there are no clumps (you can use a blender on low speed, or a hand blender, to be sure).
2. Chill for at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The ice cream will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 244 (57% from fat) • carb. 25g • pro. 2g • fat 15g • sat. fat 14g • chol. 0mg • sod. 36mg • calc. 5mg • fiber 1g

GELATI

* Our basic gelato recipe uses both cornstarch and liquid pectin for the creamiest consistency. Pectin is found in most grocery stores commonly near the gelatin and pudding section.

Basic Vanilla Gelato

Drizzle in melted chocolate for a decadent stracciatela gelato.

Makes about 5 cups (ten ½-cup servings)

1 **cup heavy cream**
3 **cups whole milk, divided**
1 **cup granulated sugar**
2 **tablespoons cornstarch**
pinch sea or kosher salt
½ **teaspoon pure vanilla extract**
1 **tablespoon liquid pectin**

1. In a medium saucepan, combine cream and 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, salt and vanilla 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, continuously stir 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 at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **gelato paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The gelato will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 211 (46% from fat) • carb. 26g • pro. 3g • fat 11g • sat. fat 7g • chol. 43mg • sod. 61mg • calc. 106mg • fiber 0g

CHOCOLATE-HAZELNUT GELATO

Makes about 5 cups (ten ½-cup servings)

1¾ **cups heavy cream**
2¼ **cups whole milk, divided**
½ **cup granulated sugar**
2 **tablespoons cornstarch**
pinch sea or kosher salt
1 **cup chocolate-hazelnut spread, such as Nutella®**
½ to 1 **cup chopped hazelnuts (or you may use the same amount of chopped Baci candies)**

1. In a medium saucepan, combine cream and 1½ 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 stove being used).
4. Remove pan from heat, strain and cool to room temperature. Cover and refrigerate a minimum of at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **gelato paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 30 minutes. About 5 minutes before the mixture has finished, add the chopped hazelnuts/candies through the mix-in opening. The gelato will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 403 (65% from fat) • carb. 30g • pro. 5g • fat 30g • sat. fat 13g • chol. 65mg • sod. 71mg • calc. 136mg • fiber 3g

CUSTARD GELATO

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

Makes about 6 cups (twelve ½-cup servings)

1 **cup heavy cream**
2 **cups whole milk, divided**
2 **teaspoons pure vanilla extract**
¼ **teaspoon sea or kosher salt**
2 **tablespoons cornstarch**
6 **large egg yolks**
¾ **cup granulated sugar**

1. Put heavy cream and 1¾ cups milk together with the vanilla and salt into a saucepan 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 really well until pale and thick. Place bowl on a dampened towel on the countertop.
3. Once the cream mixture comes to a simmer, stir in the milk/cornstarch mixture well and continue to stir over heat for an additional five minutes, being sure mixture does not come to a full 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 and whisk for about 5 minutes and then strain into a clean mixing bowl. Allow to cool to room temperature before covering and refrigerating overnight.
5. Pour the mixture into mixing bowl, fitted with the **gelato paddle**, of the Cuisinart® Ice Cream and Gelato Maker. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The gelato will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 176 (55% from fat) • Carb 17g • Pro. 3g • Fat 11g • Sat. Fat 6g • Chol. 138mg • Sod. 82 mg • Fiber 0g • Calc. 74mg

ESPRESSO GELATO

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

Makes about 4 cups (eight ½-cup servings)

1 **cup heavy cream**
2 **cups whole milk, divided**
1 **cup brewed espresso**
1 **cup granulated sugar**
2 **tablespoons cornstarch**
pinch sea or kosher salt
1 **tablespoon liquid pectin**

1. In a medium saucepan, combine cream and 1½ 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, 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 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 at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **gelato paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The gelato will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 246 (47% from fat) • carb. 31g • pro. 3g • fat 13g • sat. fat 8g • chol. 50mg • sod. 65mg • calc. 95mg • fiber 0g

LEMON GELATO

The perfect amount of sweet and tart for this classic gelato flavor.

Makes about 4 cups (eight ½-cup servings)

1 cup heavy cream
2 cups whole milk, divided
6 lemons, zest removed (about ½ cup of lemon zest), juiced with juice reserved
1¼ cup granulated sugar
2 tablespoons cornstarch
pinch sea or kosher salt
1 teaspoon pure vanilla extract
1 tablespoon liquid pectin

1. In a medium saucepan, combine cream and 1 cup 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, lemon zest, sugar, cornstarch, salt and vanilla 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, continuously stir 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. Stir in the lemon juice, cover and refrigerate a minimum of at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl, fitted with the **gelato paddle**, of the Cuisinart® Ice Cream Maker. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The gelato will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information serving: (based on ½ cup)
Calories 281 (40% from fat) • Carb. 40 g • Pro 3g • Fat 13g • Sat fat 8g • Chol 50 mg • Sod. 43 mg • Fiber 1g • Calc. 105mg

MASCARPONE AND FIG GELATO

Mascarpone and fig combine deliciously together in this grown up gelato flavor.

Makes about 6 cups (twelve ½-cup servings)

Fig purée:

1 cup dried, sulfate-free figs, about 12 figs
1½ cups water
2 tablespoons honey

Mascarpone base:

1 cup heavy cream
2 cups whole milk, divided
1¼ cups granulated sugar
2 tablespoons cornstarch
pinch sea or kosher salt
1 teaspoon pure vanilla extract
1 cup mascarpone
1 tablespoon liquid pectin
1 generous cup fig purée (entire yield from recipe above)

Make the purée:

1. Put the figs, water and honey in a small saucepan. Bring mixture to a boil and then immediately reduce the heat to maintain a slight simmer.
2. Continue simmering for at least 3 hours, adding water as necessary to keep the figs covered while they are simmering.
3. When figs are really soft and there is only ½ cup of liquid remaining, purée mixture with a hand blender until smooth. Refrigerate until ready to use.

While the figs are simmering, prepare the base:

1. In a medium saucepan, combine the cream and 1 cup 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, salt and vanilla into a 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, reserve the mixing bowl for the mascarpone. Add the mascarpone and whisk to loosen slightly.
4. 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 15 minutes, depending on the stove being used).
5. Remove pan from heat. Slowly pour the hot liquid into the mascarpone, mixing with a hand mixer or whisk until mixture is completely homogenous. Once mixture is homogenous, stir in pectin, strain and cool to room temperature. Cover and refrigerate a minimum of at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker, base will be very thick.
6. Pour the mixture into the mixing bowl, fitted with the **gelato paddle**, of the Cuisinart® Ice Cream and Gelato Maker. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The gelato will have a soft, creamy texture. Once the gelato is thick, spoon the fig mixture in while mixing, a large dollop at a time until all is incorporated. Serve or store in airtight container in freezer.

Nutritional information per serving: (based on ½ cup)
Calories 257 (45% from fat) • Carb. 33g • Pro. 3g • Fat 13g • Sat. fat 8g • Chol. 48mg • Sod. 69mg • Fiber 1g • Calc. 88mg

MIXED BERRY GELATO

Makes about 5 cups (ten ½-cup servings)

1 **cup heavy cream**
2 **cups whole milk, divided**
1 **cup granulated sugar**
2 **tablespoons cornstarch**
pinch sea or kosher salt
1 **cup mixed fresh or frozen (thawed) berries**
½ **teaspoon pure vanilla extract**
1 **tablespoon mixed berry jam**

1. In a medium saucepan, combine cream and 1½ 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. Using a blender, food processor or hand blender, purée the berries until mostly smooth; reserve.
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, continuously stir 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 the puréed berries, vanilla and jam; strain and cool to room temperature. Cover and refrigerate a minimum of at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **gelato paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The gelato will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 207 (44% from fat) • carb. 27g • pro. 2g • fat 10g • sat. fat 6g • chol. 40mg • sod. 49mg • calc. 77mg • fiber 0g

OLIVE OIL-THYME GELATO

Makes about 4½ cups (nine ½-cup servings)

1 **cup heavy cream**
3 **cups whole milk, divided**
1 **sprig fresh thyme**
1 **cup granulated sugar**
2 **tablespoons cornstarch**
pinch sea or kosher salt
¾ **cup extra virgin olive oil**
1 **tablespoon liquid pectin**

1. In a medium saucepan, combine cream, 2 cups of the milk, and the thyme. Set over medium/medium-low heat and bring to a simmer. Remove from heat and allow thyme to steep in the cream/milk mixture for about 30 minutes. After steeping, remove and discard thyme and then return to the heat and bring back to a simmer.
2. While cream/milk mixture is re-heating, put the remaining milk, sugar, cornstarch and salt into a small-medium mixing bowl. Whisk to combine. Slowly whisk in the olive oil.
3. Once milk/cream mixture comes to its second simmer, add the milk/sugar mixture and stir until fully combined. 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 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 at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **gelato paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The gelato will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 394 (69% from fat) • carb. 29g • pro. 3g • fat 31g • sat. fat 10g • chol. 48mg • sod. 68mg • calc. 118mg • fiber 0g

PISTACHIO GELATO

Makes about 4 cups (eight ½-cup servings)

1 **cup heavy cream**
3 **cups whole milk, divided**
1¼ **cups granulated sugar, divided**
2 **tablespoons cornstarch**
pinch sea of kosher salt
2 **cups pistachios**
¾ **teaspoon pure almond extract**
1 **tablespoon liquid pectin**

1. In a medium saucepan, combine cream and 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, 1 cup of the sugar, cornstarch and salt into a small-medium mixing bowl. Whisk to combine; reserve. Put the pistachios and remaining ¼ cup of sugar into a food processor. Pulse to roughly chop; reserve.
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, continuously stir 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 almond extract, pectin and pistachio/sugar mixture; cool to room temperature. Cover and refrigerate a minimum of at least 2 hours, or overnight. Whisk mixture together again before pouring into the ice cream maker.
5. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **gelato paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The gelato will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 464 (52% from fat) • carb. 47g • pro. 10g • fat 28g • sat. fat 10g • chol. 54mg • sod. 80mg • calc. 166mg • fiber 3g

FROZEN YOGURTS

HONEY-ALMOND FROZEN YOGURT

Makes about 5 cups (ten ½-cup servings)

2 **cups heavy cream**
¼ **cup honey**
¼ **cup granulated sugar**
pinch sea or kosher salt
2 **cups vanilla whole-milk yogurt**
1½ **teaspoons pure almond extract**
½ **cup sliced almonds**

1. In a small to medium saucepan, combine the cream, honey, sugar and salt. Bring to a slight simmer, whisking occasionally to combine ingredients. Cool to room temperature.
2. In a medium mixing bowl, whisk the yogurt and almond extract together until combined. Slowly whisk in the cooled cream/honey mixture and continue to whisk until combined. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. About 5 minutes before the mixture is done churning, add the sliced almonds through the mix-in opening. Allow to mix thoroughly. The frozen yogurt will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 282 (65% from fat) • carb. 22g • pro. 3g • fat 20g • sat. fat 14g • chol. 71mg • sod. 56mg • calc. 78mg • fiber 1g

PUMPKIN FROZEN YOGURT

Getting tired of the same old pumpkin desserts? Serve this to your guests with some fresh ginger bread and whipped cream.

Makes about 5 cups (ten ½-cup servings)

1 **cup heavy cream**
1 **can (15 ounces) pumpkin purée (about 1¼ cups)**
1⅓ **cups packed light brown sugar**
1½ **teaspoons ground cinnamon**
1 **teaspoon ground ginger**
¼ **teaspoon ground nutmeg**
pinch sea or kosher salt
2 **cups plain, whole-milk yogurt (you can substitute vanilla yogurt, but then reduce the vanilla extract to 1 teaspoon)**
1½ **teaspoons pure vanilla extract**

1. In a small to medium saucepan, combine all ingredients, except for the yogurt and vanilla. Bring to a slight simmer, whisking occasionally to combine ingredients. Cool to room temperature.
2. In a medium mixing bowl, whisk the yogurt and vanilla together until combined. Slowly whisk in the cooled cream/pumpkin mixture and continue to whisk until combined. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **ice cream paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 40 to 50 minutes. The frozen yogurt will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 242 (36% from fat) • carb. 37g • pro. 2g • fat 10g • sat. fat 8g • chol. 39mg • sod. 50mg • calc. 81mg • fiber 2g

SORBETS

COCONUT SORBET

Delicious when topped with toasted coconut or our Hot Fudge Sauce (page 24).

Makes about 5 cups (ten ½-cup servings)

1¼ cups water
1¼ cups granulated sugar
1 whole vanilla bean, halved and seeds scraped
pinch sea or kosher salt
2 cans (13.5 ounces each) unsweetened coconut milk

1. Combine the water, sugar, vanilla bean (including the pod) and salt in a medium saucepan set over medium-low heat. Bring mixture just to a boil and then remove from heat. Let mixture steep for 1 hour; strain (discarding pod).
2. Add the coconut milk to the strained mixture. Cover and refrigerate at least 2 hours, or overnight. Whisk mixture again before pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream and Gelato Maker fitted with the **gelato paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 60 minutes. The sorbet will have a soft, creamy texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 233 (52% from fat) • carb. 28g • pro. 1g • fat 14g • sat. fat 13g • chol. 0mg • sod. 33mg • calc. 1mg • fiber 0g

PROSECCO-GRAPEFRUIT SORBET

Makes about 4 cups (eight ½-cup servings)

¾ cup water
¾ cup granulated sugar
1 tablespoon grapefruit zest
pinch sea or kosher salt
2 cups fresh grapefruit juice
¾ cup prosecco (Italian sparkling wine)

1. 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.
2. Pour the grapefruit juice into the sugar/zest mixture and whisk together. Cover and refrigerate at least 2 hours, or overnight. Strain mixture, and then whisk in prosecco prior to pouring into the ice cream maker.
3. Pour the mixture into the mixing bowl, fitted with the **gelato paddle**. Turn unit on, set Timer and press Start. Let mix until thickened, about 60 minutes. The sorbet will have a soft texture. Serve or store in airtight container in freezer.

Nutritional information per serving (based on ½ cup):
Calories 114 (0% from fat) • carb. 25g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 18mg • calc. 7mg • fiber 0g

SAUCES

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 ¾ cup

- **¾ cup granulated sugar**
- **½ teaspoon sea or kosher salt**
- **¼ cup water (enough so that the consistency when mixed with the sugar and salt is similar to wet sand)**
- **1 tablespoon light corn syrup**
- **⅓ cup heavy cream**
- **3 tablespoons unsalted butter, cut into ½-inch 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.

Nutritional information per serving (2 tablespoons):
Calories 198 (46% from fat) • carb. 27g • pro. 0g • fat 10g • sat. fat 7g • chol. 33mg • sod. 184mg • calc. 9mg • fiber 0g

HOT FUDGE SAUCE

Makes about 2 cups

- **⅔ cup heavy cream**
- **⅓ cup light corn syrup**
- **⅓ cup packed light brown sugar**
- **¼ cup cocoa powder, sifted**
- **¼ teaspoon sea or kosher salt**
- **2 tablespoons unsalted butter**
- **1 teaspoon pure vanilla extract**
- **6 ounces semisweet chocolate**

1. In a heavy-bottomed saucepan, combine all ingredients except for semi-sweet chocolate. Set over medium-low heat and bring to a slight boil. Add chocolate and whisk to combine.

Nutritional information per serving (2 tablespoons):
Calories 133 (53% from fat) • carb. 15g • pro. 1g • fat 8g • sat. fat 5g • chol. 18mg • sod. 15mg • calc. 11mg • fiber 1g