

Cuisinart[®] INSTRUCTION AND RECIPE BOOKLET



Automatic Frozen Yogurt-Ice Cream & Sorbet Maker

ICE-22 Series

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken to reduce the risk of fire, electric shock, and/or injury, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquids.
3. Close supervision is necessary when any appliance is used by or near children.
4. **Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.**
5. Avoid contact with moving parts. Keep hands, hair and clothing, as well as spatulas and other utensils, away 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 injury.
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 freezer 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 FREEZER BOWL!** Sharp objects will scratch and damage the inside of the freezer 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 the freezer bowl on flames, hot plates or stoves. Do not expose to a heat source. Do not wash in dishwasher; doing so may cause risk of fire, electric shock or injury.
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.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

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, polarized 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

- 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 nameplate agrees with your voltage.
- Never clean with scouring powders or hard metal implements.

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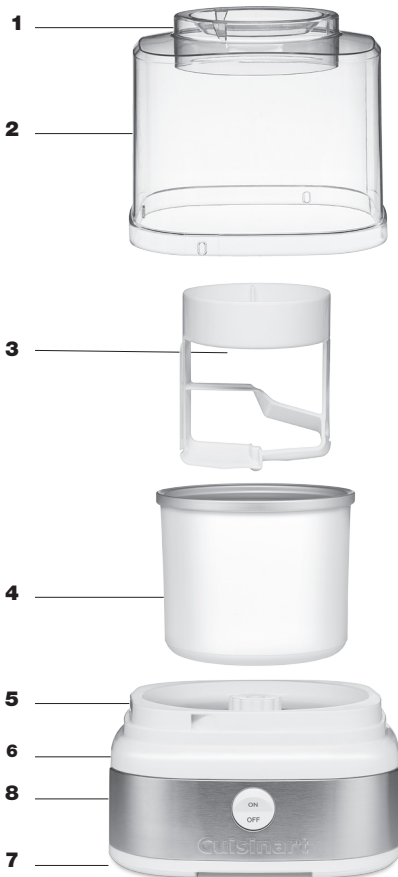
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FEATURES AND BENEFITS

- 1. Ingredients Spout**
Pour recipe ingredients through the spout. Also use to add ingredients like chips or nuts, without interrupting the mixing/freezing cycle.
- 2. Transparent Easy-Lock Lid**
Transparent to let you watch the freezing process as it progresses. Lid is designed to easily lock onto the base.
- 3. Mixing Paddle**
Mixes and aerates ingredients in freezer bowl to create ice cream, frozen desserts or frozen drinks.
- 4. Freezer Bowl**
Contains cooling liquid between a double-insulated wall to create fast and even freezing. Double wall keeps the bowl cool and at an even temperature.
- 5. Base**
Contains heavy-duty motor, strong enough to handle ice cream, frozen yogurt, sherbet, sorbet, and frozen drinks.
- 6. On/Off Switch**
- 7. Rubber Feet** (not shown)
Non-slip feet keep base stationary during use.
- 8. Cord Storage** (not shown)
Unused cord is easily pushed into the base to keep counters neat and safe.
- 9. BPA Free** (not shown)
All materials that come in contact with food are BPA free.

BEFORE USING FOR THE FIRST TIME

DO NOT immerse the motor base in water. Wipe it with a moist cloth. Wash the lid, freezer bowl and mixing arm in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. DO NOT clean any of the parts with abrasive cleaners or hard metal implements.



FREEZING TIME AND BOWL PREPARATION

The freezer bowl must be completely frozen before you begin your recipe. Before freezing, hand wash and dry the bowl. The length of time needed to reach the frozen state depends on how cold your freezer is. It is recommended that you place the freezer bowl in the back of your freezer where it is coldest. Be sure to place the freezer bowl on a flat surface in its upright position for even freezing.

Generally, freezing time is between 16 and 24 hours. Shake the bowl to determine whether it is completely frozen. If you do not hear the liquid within the bowl moving, the cooling liquid is therefore frozen. For the most convenient frozen desserts and drinks, leave your freezer bowl in the freezer at all times. Use the bowl immediately after removing from the freezer. It will begin to quickly defrost once it has been removed from the freezer.

Reminder: Your freezer should be set to 0°F to ensure proper freezing of all foods.

MAKING FROZEN DESSERTS

1. Prepare recipe ingredients from pages that follow or from your own recipe. If you use your own recipe, be sure it yields 1½ quarts or less.

2. Remove the freezer bowl from the freezer. Place freezer bowl on the center of the base.

NOTE: Bowl will begin to defrost quickly once it has been removed from freezer. Use it immediately after removing from freezer.

3. Place mixing paddle in freezer bowl. It just rests in the center of the bowl, with the circle side facing up.

4. Place lid on base and rotate clockwise until tabs on lid lock in place on base.

5. Press On/Off switch to ON position. Freezer bowl will begin to turn.

6. Immediately pour ingredients through ingredients spout.

NOTE: Ingredients must be added to the freezer bowl after unit is turned on.

7. Frozen desserts will be done in less than 20 minutes. The time will depend on the recipe and volume of the dessert you are making. When the mixture has thickened to your liking, it is done. If you desire a firmer consistency, transfer the dessert to an airtight container and store in the freezer for two or more hours.

NOTE: Do not store frozen desserts in the freezer bowl. Desserts will stick to the sides of the freezer bowl and may damage the bowl. Store only in a freezer-safe, airtight container.

ADDING INGREDIENTS

Ingredients such as chips, candies and nuts should be added about 5 minutes before the recipe is complete. Once the dessert has begun to thicken, add the ingredients through the ingredients spout. Nuts and other ingredients should be no larger than a chocolate chip (½-inch in diameter).

SAFETY FEATURE

The Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the dessert is extremely thick, if the unit has been running for an excessively long period of time, or if added ingredients (nuts, etc.) are in extremely large pieces. To reset the unit, put the On/Off switch in the OFF position and unplug the unit. Let the unit cool off. After a few minutes, you may turn the unit on again and continue making the dessert.

CLEANING, STORAGE AND MAINTENANCE

Cleaning

Clean the freezer bowl, mixing paddle and lid in warm, soapy water. **DO NOT PUT FREEZER BOWL IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS.** Wipe motor base clean with a damp cloth. Dry all parts thoroughly.

Storage

DO NOT put freezer bowl in freezer if bowl is wet. **DO NOT** store lid, mixing paddle, or base in freezer. You may store the freezer bowl in the freezer for convenient, immediate use. Do not store frozen desserts in the freezer 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.

LIMITED THREE-YEAR WARRANTY (U.S. and CANADA only)

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

We warrant that your Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet Maker will be free of defects in materials and workmanship under normal home use for 3 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.

If your Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet Maker should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number, 1-800-726-0190, for additional information from our Customer Service Representatives or send the defective product to Customer Service at Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order made payable to Cuisinart (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

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.

Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

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 that sells Cuisinart products of the same type.

The retail store shall then, at its discretion, 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 1-800-726-0190.

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

BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Consumer Service Center at 1-800-726-0190 before returning the product to be serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Your Cuisinart® Automatic Frozen Yogurt–Ice Cream & Sorbet 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. This warranty gives you specific legal rights, and 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 the product is still under warranty.

Trademarks or service marks of third parties referred to herein are the trademarks or service marks of their respective owners.

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® Automatic Frozen Yogurt-Ice Cream & Sorbet Maker 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 1½ quarts 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 kosher salt
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® ice cream maker; 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.

Nutritional information per serving (based on ½ cup):
Calories 268 (67% from fat) • carb. 20g • pro. 2g • fat 20g
• sat. fat 13g • chol. 76mg • sod. 50mg
calc. 68mg • fiber 0g

Simple Chocolate Ice Cream

For a real treat, serve this with our Hot Fudge Sauce on page 15.

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

¾ cup cocoa powder, sifted
½ cup granulated sugar
⅓ cup packed, dark brown sugar
Pinch kosher salt
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® ice cream maker; 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.

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)

Buttered Pecans:

- 4 tablespoons, ½ stick **unsalted butter**
- 1 **cup pecans**
- 1 **teaspoon kosher salt**

Ice Cream Base:

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

1. Prepare the Buttered Pecans. 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.
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® ice cream maker; 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.

Nutritional information per serving (based on ½ cup):
Calories 330 (79% from fat) • carb. 14g • pro. 3g • fat 30g
• sat. fat 15g • chol. 81mg • sod. 58mg
• calc. 68mg • fiber 1g

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**
- ⅔ **cup granulated sugar**
- Pinch 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/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 ice cream maker.
3. Turn on the Cuisinart® ice cream maker; 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.

Nutritional information per serving (based on ½ cup):
Calories 192 (62% from fat) • carb. 16g • pro. 1g
• fat 13g • sat. fat 9g • chol. 51mg • sod. 23mg
• calc. 26mg • fiber 0g

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)***
- ⅔ **cup granulated sugar**
- 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)**

*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 ice cream maker.
2. Turn on the Cuisinart® ice cream maker; 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.

Nutritional information per serving (based on ½ cup):
 Calories 438 (68% from fat) • carb. 27g • pro. 9g • fat 34g
 • sat. fat 15g • chol. 69mg • sod. 189mg
 • calc. 69mg • fiber 2g

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 kosher salt
- ⅔ cup whole milk
- 1½ cups heavy cream
- 1 teaspoon pure vanilla extract
- ½ cup mini marshmallows
- 2 full graham cracker sheets, crushed (about ½ cup 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 extract. Cover and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before continuing.
2. Turn on the Cuisinart® ice cream maker; 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.

Nutritional information per serving (based on ½ cup):
 Calories 305 (68% from fat) • carb. 29g • pro. 3g
 • fat 20g • sat. fat 12g • chol. 65mg • sod. 69mg
 • calc. 55mg • fiber 1g

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 kosher salt
- ⅓ cup packed, dark brown sugar
- 1 tablespoon water
- 2 tablespoons unsalted butter
- 2 large bananas, cut into 1-inch pieces
- 2 tablespoons dark rum
- 1½ teaspoon fresh lemon juice
- ¼ teaspoon bitter-sweet chocolate, roughly chopped (about ⅓ cup chips)
- 2 cups 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 skillet 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 ice cream maker. **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® ice cream maker; 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 bitter-sweet 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 ice cream maker; 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.

Nutritional information per serving (based on ½ cup):
 Calories 259 (64% from fat) • carb. 20g • pro. 3g
 • fat 20g • sat. fat 8g • chol. 45mg • sod. 77mg
 • calc. 42mg • fiber 2g

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 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/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 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 ice cream maker.
5. Turn on the Cuisinart® ice cream maker; 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.

Nutritional information per serving (based on ½ cup):
 Calories 305 (62% from fat) • carb. 24g • pro. 4g
 • fat 21g • sat. fat 13g • chol. 164mg • sod. 62mg
 • calc. 102mg • fiber 0g

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 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/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 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 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 ice cream maker.

5. Turn on the Cuisinart® ice cream maker; 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 ice cream maker; 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.

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
- ⅔ cup granulated sugar, divided
- 1½ teaspoons pure vanilla extract
- 1 teaspoon ground cinnamon
- 1 to 2 pinches cayenne
Pinch kosher salt
- 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 ½ 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 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 ice cream maker.
6. Turn on the Cuisinart® ice cream maker; 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.

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

Salted Caramel Ice Cream

This decadent combination will satisfy your sweet and salty cravings.

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

Ice Cream Base:

- 1¼ cups whole milk
- 1¼ cups heavy cream
- ⅓ cup granulated sugar, divided
Pinch kosher salt
- 1½ teaspoons pure vanilla extract
- 4 large egg yolks

Caramel Sauce:

- ½ cup granulated sugar
- ¼ teaspoon kosher salt
- 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 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 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 ice cream maker.
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.
7. Turn on the Cuisinart® ice cream maker; 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 ice cream maker 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.
8. 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.
9. Garnish each serving with a pinch of the flaked sea salt.

Nutritional information per serving (based on ½ cup):
Calories 353 (65% from fat) • carb. 26g • pro. 3g
• fat 24g • sat. fat 16g • chol. 189mg • sod. 104mg
• calc. 67mg • fiber 0g

Dark Chocolate Sorbet

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

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

- 3** cup water
- 1½** cups granulated sugar
- Pinch kosher salt
- 1½** cups cocoa powder, sifted
- 1** teaspoon pure vanilla extract

1. 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.

2. 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 ice cream maker.
3. Turn on the Cuisinart® ice cream maker; 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.

Nutritional information per serving (based on ½ cup):
Calories 229 (6% from fat) • carb. 52g • pro. 3g
• fat 2g • sat. fat 0g • chol. 0mg • sod. 19mg
• calc. 2mg • fiber 3g

Grapefruit and Prosecco Sorbet

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

- ¾** cup water
- ¾** cup granulated sugar
- 1** tablespoon grapefruit zest
- Pinch 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. Bring to room temperature. Cover and refrigerate a minimum of 2 hours, preferably overnight.
3. Strain mixture, and then whisk in Prosecco prior to pouring into the ice cream maker.
4. Turn on the Cuisinart® ice cream maker; 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.

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

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, ½-cup servings)

- 3 cups dairy-free milk (soy, hemp, almond, rice)**
- 2 tablespoons tapioca flour**
- ⅔ cup granulated sugar**
- Pinch kosher salt**
- 1½ 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 and refrigerate a minimum of 2 hours, preferably overnight. Whisk mixture together again before pouring into the ice cream maker.
2. Turn on the Cuisinart® ice cream maker; 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.

Nutritional information per serving (based on ½ cup):
Calories 103 (14% from fat) • carb. 19g • pro. 3g
• fat 2g • sat. fat 0g • chol. 0mg • sod. 11mg
• calc. 15mg • fiber 2g

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 kosher salt**
- 2 cans (13.5 ounces each) 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 ice cream maker.
2. Turn on the Cuisinart® ice cream maker; 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, 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.

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

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 kosher salt**

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 ice cream maker.
3. Turn on the Cuisinart® ice cream maker; 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.

Nutritional information per serving (based on ½ cup):
Calories 232 (38% from fat) • carb. 32g • pro. 4g • fat 10g
• sat. fat 6g • chol. 26mg • sod. 77mg
• calc. 129mg • fiber 0g

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 kosher salt**
- 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 ice cream maker.
3. Turn on the Cuisinart® ice cream maker; 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.

Nutritional information per serving (based on ½ cup):
Calories 138 (31% from fat) • carb. 22g • pro. 2g
• fat 5g • sat. fat 3g • chol. 12mg • sod. 42mg
• calc. 67mg • fiber 1g

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, ½-cup servings)

- 2 **cups whole-milk, plain Greek yogurt**
- 1 **cup milk (any fat variety)**
- ¾ **cup granulated sugar**
- ⅓ **cup cocoa powder, sifted**
- Pinch kosher salt**
- ½ **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 ice cream maker.
2. Turn on the Cuisinart® ice cream maker; 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 ice cream maker. 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.

Nutritional information per serving (based on ½ cup):
Calories 218 (33% from fat) • carb. 32g • pro. 4g
• fat 8g • sat. fat 5g • chol. 14mg • sod. 148mg
• calc. 102mg • fiber 1g

Chocolate-Hazelnut Gelato

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

- 1¼ **cups heavy cream**
- 2¼ **cups whole milk, divided**
- ½ **cup granulated sugar**
- 2 **tablespoons cornstarch**
- Pinch kosher salt**
- 1 **cup chocolate-hazelnut spread**
- ½ 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 ½ 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 ice cream maker.
5. Turn on the Cuisinart® ice cream maker; 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.

Nutritional information per serving (based on ½ cup):
Calories 422 (62% from fat) • carb. 35g • pro. 5g
• fat 30g • sat. fat 19g • chol. 65mg • sod. 71mg
• calc. 136mg • fiber 3g

Espresso Gelato

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

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

- 2 cups whole milk, divided**
 - 1 cup heavy cream**
 - 1 cup brewed espresso**
 - 1 cup granulated sugar**
 - 2 tablespoons cornstarch**
 - Pinch kosher salt**
 - 1 tablespoon liquid pectin**
1. In a medium saucepan, combine 1½ 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 ice cream maker.
 5. Turn on the Cuisinart® ice cream maker; 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.

Nutritional information per serving (based on ½ cup):
Calories 281 (47% from fat) • carb. 35g • pro. 3g • fat 15g
• sat. fat 9g • chol. 57mg • sod. 74mg
• calc. 108mg • fiber 0g

Custard Gelato

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

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

- 2 cups whole milk, divided**
- 1 cup heavy cream**
- 2 teaspoons pure vanilla extract**
- ¼ teaspoon kosher salt**

- 2 tablespoons cornstarch**
- 6 large egg yolks**
- ¾ cup granulated sugar**

1. In a medium saucepan combine 1¾ 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 ice cream maker.
5. Turn on the Cuisinart® ice cream maker; 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.

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
• calc. 74mg • fiber 0g

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 kosher salt**
- ¾ teaspoon baking soda**
- 1 stick (8 tablespoons) unsalted butter, softened**
- ¾ cup packed, light brown sugar**
- ⅔ 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 ½ 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.

Nutritional information per ice cream sandwich (based on Simple Vanilla Ice Cream):
Calories 481 (55% from fat) • carb. 51g • pro. 4g
• fat 30g • sat. fat 19g • chol. 107mg • sod. 308mg
• calc. 67mg • fiber 1g

Hot Fudge Sauce

No sundae bar is complete without homemade hot fudge.

Makes about 2 cups

- $\frac{2}{3}$ cup heavy cream
- $\frac{1}{3}$ cup light corn syrup
- $\frac{1}{3}$ cup packed, light brown sugar
- $\frac{1}{4}$ cup cocoa powder, sifted
- $\frac{1}{4}$ teaspoon kosher salt
- 2 tablespoons unsalted butter
- 1 teaspoon pure vanilla extract
- 6 ounces 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.

Nutritional information per serving (2 tablespoons):
Calories 137 (50% from fat) • carb. 17g • pro. 1g
• fat 8g • sat. fat 5g • chol. 17mg • sod. 42mg
• calc. 4mg • fiber 1g

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 $\frac{3}{4}$ cup

- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{4}$ cup water (enough so that the consistency when mixed with the sugar and salt is similar to wet sand)
- 1 tablespoon light corn syrup
- $\frac{1}{3}$ cup heavy cream
- 3 tablespoons unsalted butter, cut into $\frac{1}{2}$ -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

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