



NINJA  
**swirl**<sup>TM</sup>  
by CREAMi<sup>®</sup>

13-IN-1 SOFT SERVE & ICE CREAM MAKER

**CreamiFit &  
Frozen Yogurt**



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# Peppermint Mocha Protein Soft Serve

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 premade ultra-filtered power chocolate protein shake (14 ounces) (or 1 ¾ cups low-fat chocolate milk or almond milk + 1 scoop/serving chocolate protein powder of choice)  
1 tablespoon instant coffee  
2 tablespoons chocolate instant pudding mix  
1 teaspoon vanilla extract  
¼ teaspoon peppermint extract  
Crushed peppermint candies, for garnish

## TOOLS NEEDED



Large bowl  
Whisk

**TIP**

For a sweeter protein ice cream, add 1 tablespoon monk fruit sweetener.

## FOR SCOOP PROTEIN ICE CREAM

Follow steps 1-3, select SCOOP, then select CREAMIFIT. Add mix-ins as desired, scoop into bowl, and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



CREAMiFit

EASY RECIPE



## DIRECTIONS

1. In a large bowl, whisk all ingredients, except peppermint candies, together until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select CREAMIFIT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone, top with crushed peppermint candies, and serve immediately.

# Pistachio Protein Soft Serve

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 premade ultra-filtered power vanilla protein shake (14 ounces) (or 1 ¾ cups low-fat milk or almond milk + 1 scoop/serving vanilla protein powder of choice)  
1 tablespoon pistachio instant pudding mix  
1 teaspoon vanilla extract  
2 drops green food coloring (optional)  
Crushed shelled pistachios, for garnish

## TOOLS NEEDED



Large bowl  
Whisk

**TIP**

For a sweeter protein ice cream, add 1 tablespoon monk fruit sweetener.

## FOR SCOOP PROTEIN ICE CREAM

Follow steps 1-3, select SCOOP, then select CREAMIFIT. Add mix-ins as desired, scoop into bowl, and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



CREAMiFit

EASY RECIPE



## DIRECTIONS

1. In a large bowl, whisk all ingredients together, except crushed pistachios, until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select CREAMIFIT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone, top with crushed pistachios, and serve immediately.

# Birthday Cake Protein Soft Serve

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 premade ultra-filtered power vanilla protein shake (14 ounces) (or 1 ¾ cups low-fat milk or almond milk + 1 scoop/serving vanilla protein powder of choice)  
1 tablespoon vanilla instant pudding mix  
1 teaspoon vanilla extract  
1 teaspoon cake batter extract  
Rainbow sprinkles, for garnish

## TOOLS NEEDED



Large bowl  
Whisk

**TIP**

For a sweeter protein ice cream, add 1 tablespoon monk fruit sweetener.

## FOR SCOOP PROTEIN ICE CREAM

Follow steps 1-3, select SCOOP, then select CREAMIFIT. Add mix-ins as desired, scoop into bowl, and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



## DIRECTIONS

1. In a large bowl, whisk all ingredients together, except sprinkles, until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select CREAMIFIT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone, top with sprinkles, and serve immediately.

Soft Serve



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EASY RECIPE



# Caramel Macchiato Protein Soft Serve

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 premade ultra-filtered power vanilla protein shake (14 ounces) (or 1 ¾ cups low-fat milk or almond milk + 1 scoop/serving vanilla protein powder of choice)  
2 tablespoons instant espresso  
1 teaspoon vanilla instant pudding mix  
1 teaspoon caramel extract  
Crushed toffee bar pieces, for garnish

## TOOLS NEEDED



Large bowl  
Whisk

**TIP**

For a sweeter protein ice cream, add 1 tablespoon monk fruit sweetener.

## FOR SCOOP PROTEIN ICE CREAM

Follow steps 1-3, select SCOOP, then select CREAMIFIT. Add mix-ins as desired, scoop into bowl, and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



## DIRECTIONS

1. In a large bowl, whisk all ingredients together, except toffee bar pieces, until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select CREAMIFIT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone, top with toffee bar pieces, and serve immediately.

Soft Serve



CREAMiFit

EASY RECIPE



# Peanut Butter Cup Protein Soft Serve

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 premade ultra-filtered power vanilla protein shake (14 ounces) (or 1 ¾ cups low-fat milk or almond milk + 1 scoop/serving vanilla protein powder of choice)  
3 tablespoons peanut butter powder  
1 tablespoon chocolate instant pudding mix  
Mini peanut butter cups, chopped, for garnish

## TOOLS NEEDED



Large bowl  
Whisk

**TIP**

For a sweeter protein ice cream, add 1 tablespoon monk fruit sweetener.

## FOR SCOOP PROTEIN ICE CREAM

Follow steps 1-3, select SCOOP, then select CREAMIFIT. Add mix-ins as desired, scoop into bowl, and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



## DIRECTIONS

1. In a large bowl, whisk all ingredients together, except peanut butter cups, until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select CREAMIFIT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone, top with chopped peanut butter cups, and serve immediately.

Soft Serve



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EASY RECIPE



# Chocolate Caramel Brownie Protein Soft Serve

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 premade ultra-filtered power chocolate protein shake (14 ounces) (or 1 ¾ cups low-fat chocolate milk or almond milk + 1 scoop/serving chocolate protein powder of choice)

1 tablespoon chocolate instant pudding mix

1 teaspoon caramel extract

Brownie pieces, crumbled, for garnish

## TOOLS NEEDED



Large bowl

Whisk

**TIP**

For a sweeter protein ice cream, add 1 tablespoon monk fruit sweetener.

## FOR SCOOP PROTEIN ICE CREAM

Follow steps 1-3, select SCOOP, then select CREAMIFIT. Add mix-ins as desired, scoop into bowl, and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



CREAMiFit

EASY RECIPE



## DIRECTIONS

1. In a large bowl, whisk all ingredients together, except brownie pieces, until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select CREAMIFIT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone, top with brownie pieces, and serve immediately.

# Coffee Protein Soft Serve

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 premade ultra-filtered power vanilla protein shake (14 ounces) (or 1 ¾ cups low-fat milk or almond milk + 1 scoop/serving vanilla protein powder of choice)  
1 tablespoon vanilla instant pudding mix  
2 tablespoons instant coffee

## TOOLS NEEDED



Large bowl  
Whisk

**TIP**

For a sweeter protein ice cream, add 1 tablespoon monk fruit sweetener.

## FOR SCOOP PROTEIN ICE CREAM

Follow steps 1-3, select SCOOP, then select CREAMIFIT. Add mix-ins as desired, scoop into bowl, and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



## DIRECTIONS

1. In a large bowl, whisk all ingredients together until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select CREAMIFIT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone and serve immediately.

Soft Serve



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EASY RECIPE



# Sea Salt Caramel Protein Soft Serve

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 premade ultra-filtered power vanilla protein shake (14 ounces) (or 1 ¾ cups low-fat milk or almond milk + 1 scoop/serving vanilla protein powder of choice)  
1 teaspoon caramel extract  
½ teaspoon kosher salt  
1 tablespoon vanilla instant pudding mix

## TOOLS NEEDED



Large bowl  
Whisk

**TIP**

For a sweeter protein ice cream, add 1 tablespoon monk fruit sweetener.

## FOR SCOOP PROTEIN ICE CREAM

Follow steps 1-3, select SCOOP, then select CREAMIFIT. Add mix-ins as desired, scoop into bowl, and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



CREAMiFit

EASY RECIPE



## DIRECTIONS

1. In a large bowl, whisk all ingredients together until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi<sup>®</sup> Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select CREAMIFIT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone and serve immediately.

# Cinnamon Roll Protein Soft Serve

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 premade ultra-filtered power vanilla protein shake (14 ounces) (or 1 ¾ cups low-fat milk or almond milk + 1 scoop/serving vanilla protein powder of choice)  
1 teaspoon vanilla instant pudding mix  
1 teaspoon cinnamon  
1 teaspoon vanilla extract  
Caramel sauce, for garnish

## TOOLS NEEDED



Large bowl  
Whisk

**TIP**

For a sweeter protein ice cream, add 1 tablespoon monk fruit sweetener.

## FOR SCOOP PROTEIN ICE CREAM

Follow steps 1-3, select SCOOP, then select CREAMIFIT. Add mix-ins as desired, scoop into bowl, and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



## DIRECTIONS

1. In a large bowl, whisk all ingredients together, except caramel sauce, until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select CREAMIFIT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone, top with caramel sauce, and serve immediately.

Soft Serve



CREAMiFit

EASY RECIPE



# Chocolate Cake Batter Protein Soft Serve

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 premade ultra-filtered power chocolate protein shake (14 ounces) (or 1 ¾ cups low-fat chocolate milk or almond milk + 1 scoop/serving chocolate protein powder of choice)

1 tablespoon vanilla instant pudding mix

1 teaspoon cake batter extract

1 teaspoon vanilla extract

Rainbow sprinkles, for garnish

## TOOLS NEEDED



Large bowl

Whisk

**TIP**

For a sweeter protein ice cream, add 1 tablespoon monk fruit sweetener.

## FOR SCOOP PROTEIN ICE CREAM

Follow steps 1-3, select SCOOP, then select CREAMIFIT. Add mix-ins as desired, scoop into bowl, and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



CREAMiFit

EASY RECIPE



## DIRECTIONS

1. In a large bowl, whisk all ingredients together, except sprinkles, until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select CREAMIFIT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone, top with sprinkles, and serve immediately.

# Vanilla Bean Protein Soft Serve

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 premade ultra-filtered power vanilla protein shake (14 ounces) (or 1 ¾ cups low-fat milk or almond milk + 1 scoop/serving vanilla protein powder of choice)  
1 tablespoon French vanilla instant pudding mix  
1 teaspoon vanilla bean paste

## TOOLS NEEDED



Large bowl  
Whisk

**TIP**

For a sweeter protein ice cream, add 1 tablespoon monk fruit sweetener.

## FOR SCOOP PROTEIN ICE CREAM

Follow steps 1-3, select SCOOP, then select CREAMIFIT. Add mix-ins as desired, scoop into bowl, and serve immediately.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



## DIRECTIONS

1. In a large bowl, whisk all ingredients together until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select CREAMIFIT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone and serve immediately.

Soft Serve



CREAMiFit

EASY RECIPE



# Chocolate Caramel Frozen Yogurt

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1  $\frac{3}{4}$  cups vanilla whole-milk yogurt  
 $\frac{1}{4}$  cup caramel sauce, plus more for garnish  
3 tablespoons cocoa powder  
1 teaspoon caramel extract  
Caramel sauce, for garnish

## TOOLS NEEDED



Large bowl  
Whisk

### MAKE IT DAIRY-FREE

Swap in cashew, almond, or blended plant-based yogurt for yogurt.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



## DIRECTIONS

1. In a large bowl, whisk all ingredients together, except caramel sauce, until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select FROZEN YOGURT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone, top with caramel sauce, and serve immediately.

Soft Serve



Frozen Yogurt

EASY RECIPE



# Classic Tart Frozen Yogurt

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 ½ cups plain whole-milk yogurt  
¼ cup low-fat buttermilk  
2 tablespoons lemon juice  
¼ cup granulated sugar  
Fresh fruit of choice, diced, for garnish

## TOOLS NEEDED



Large bowl  
Whisk

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



## DIRECTIONS

1. In a large bowl, whisk all ingredients together, except fruit, until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select FROZEN YOGURT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone and serve immediately.

Soft Serve



Frozen Yogurt

EASY RECIPE



# Cookie Butter Frozen Yogurt

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1  $\frac{3}{4}$  cups vanilla whole-milk yogurt  
 $\frac{1}{4}$  cup cookie butter

## TOOLS NEEDED



Large bowl  
Whisk

### MAKE IT DAIRY-FREE

Swap in cashew, almond, or blended plant-based yogurt for yogurt.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



Frozen Yogurt

EASY RECIPE



## DIRECTIONS

1. In a large bowl, whisk all ingredients together until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi<sup>®</sup> Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select FROZEN YOGURT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit aligning, the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone and serve immediately.

# Key Lime Pie Frozen Yogurt

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

2 cups key lime yogurt  
2 drops green food coloring, optional  
Graham cracker crumbs, for garnish

## TOOLS NEEDED



Large bowl  
Whisk

### MAKE IT DAIRY-FREE

Swap in cashew, almond, or blended plant-based yogurt for yogurt.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



Frozen Yogurt

EASY RECIPE



## DIRECTIONS

1. In a large bowl, whisk all ingredients together, except graham cracker crumbs, until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select FROZEN YOGURT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone, top with graham cracker crumbs, and serve immediately.

# One-Ingredient Frozen Mixed Berry Yogurt

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

2 cups mixed berry yogurt  
Mixed berries of choice, optional, for garnish

## TOOLS NEEDED



Spatula

### MAKE IT DAIRY-FREE

Swap in cashew, almond, or blended plant-based yogurt for yogurt.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



Frozen Yogurt

EASY RECIPE



## DIRECTIONS

- 1. Make sure pint base is closed.** Pour yogurt into an empty CREAMi® Swirl Pint to the MAX FILL line. Place storage lid on the pint and freeze for 24 hours.
- 2.** Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
- 3.** Select SOFT SERVE, then Select FROZEN YOGURT.
- 4.** When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone, top with berries if desired, and serve immediately.

# One-Ingredient Frozen Strawberry Yogurt

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

2 cups strawberry yogurt  
Mixed berries of choice, optional, for garnish

## TOOLS NEEDED



Spatula

### MAKE IT DAIRY-FREE

Swap in cashew, almond, or blended plant-based yogurt for yogurt.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



Frozen Yogurt

EASY RECIPE



## DIRECTIONS

- 1. Make sure pint base is closed.** Pour yogurt into an empty CREAMi® Swirl Pint to the MAX FILL line. Place storage lid on the pint and freeze for 24 hours.
- 2.** Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
- 3.** Select SOFT SERVE, then Select FROZEN YOGURT.
- 4.** When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone, top with berries if desired, and serve immediately.

# One-Ingredient Frozen Yogurt

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

2 cups yogurt (strawberry, mixed berry, blueberry, peach, mango, etc.)

Mixed berries of choice, optional, for garnish

## TOOLS NEEDED



Spatula

### MAKE IT DAIRY-FREE

Swap in cashew, almond, or blended plant-based yogurt for yogurt.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



Frozen Yogurt

EASY RECIPE



## DIRECTIONS

- 1. Make sure pint base is closed.** Pour yogurt into an empty CREAMi® Swirl Pint to the MAX FILL line. Place storage lid on the pint and freeze for 24 hours.
- 2.** Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
- 3.** Select SOFT SERVE, then Select FROZEN YOGURT.
- 4.** When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone, top with berries if desired, and serve immediately.

# One-Ingredient Blueberry Frozen Yogurt

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

2 cups blueberry yogurt

## TOOLS NEEDED



Spatula

### MAKE IT DAIRY-FREE

Swap in cashew, almond, or blended plant-based yogurt for yogurt.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



Frozen Yogurt

EASY RECIPE



## DIRECTIONS

- 1. Make sure pint base is closed.** Pour yogurt into an empty CREAMi® Swirl Pint to the MAX FILL line. Place storage lid on the pint and freeze for 24 hours.
- 2.** Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
- 3.** Select SOFT SERVE, then Select FROZEN YOGURT.
- 4.** When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone and serve immediately.

# One-Ingredient Mango Frozen Yogurt

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

2 cups mango yogurt

## TOOLS NEEDED



Spatula

### MAKE IT DAIRY-FREE

Swap in cashew, almond, or blended plant-based yogurt for yogurt.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



Frozen Yogurt

EASY RECIPE



## DIRECTIONS

- 1. Make sure pint base is closed.** Pour yogurt into an empty CREAMi® Swirl Pint to the MAX FILL line. Place storage lid on the pint and freeze for 24 hours.
- 2.** Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
- 3.** Select SOFT SERVE, then Select FROZEN YOGURT.
- 4.** When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone and serve immediately.

# One-Ingredient Peach Frozen Yogurt

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

2 cups peach yogurt

## TOOLS NEEDED



Spatula

### MAKE IT DAIRY-FREE

Swap in cashew, almond, or blended plant-based yogurt for yogurt.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



Frozen Yogurt

EASY RECIPE



## DIRECTIONS

- 1. Make sure pint base is closed.** Pour yogurt into an empty CREAMi® Swirl Pint to the MAX FILL line. Place storage lid on the pint and freeze for 24 hours.
- 2.** Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
- 3.** Select SOFT SERVE, then Select FROZEN YOGURT.
- 4.** When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone and serve immediately.

# Orange Dream Frozen Yogurt

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1  $\frac{3}{4}$  cups vanilla whole-milk yogurt  
 $\frac{1}{4}$  cup orange marmalade  
2 tablespoons orange juice  
2 drops orange food coloring, optional

## TOOLS NEEDED



Large bowl  
Whisk

### MAKE IT DAIRY-FREE

Swap in cashew, almond, or blended plant-based yogurt for yogurt.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



## DIRECTIONS

1. In a large bowl, whisk all ingredients together until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi<sup>®</sup> Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer<sup>™</sup> Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select FROZEN YOGURT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone and serve immediately.

Soft Serve



Frozen Yogurt

EASY RECIPE



# Peach Crumble Frozen Yogurt

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 ¼ cups peach yogurt  
½ cup frozen peach slices  
½ teaspoon cinnamon  
Granola, for garnish

## TOOLS NEEDED



Blender

### MAKE IT DAIRY-FREE

Swap in cashew, almond, or blended plant-based yogurt for yogurt.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



Frozen Yogurt

ADVANCED RECIPE



## DIRECTIONS

1. Add yogurt, peaches and cinnamon to a blender and blend until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select FROZEN YOGURT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone, top with granola, and serve immediately.

# Piña Colada Frozen Yogurt

**PREP:** 5 MINUTES  
**FREEZE TIME:** 24 HOURS  
**PROGRAM TIME:** 6 MINUTES  
**MAKES:** 4 SERVINGS  
**BEST WITHIN:** 2 WEEKS

## INGREDIENTS

1 ½ cups coconut flavored yogurt  
½ cup frozen pineapple chunks

## TOOLS NEEDED



Blender

### MAKE IT DAIRY-FREE

Swap in cashew, almond, or blended plant-based yogurt for yogurt.

**NOTE:** If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more until smooth prior to dispensing.



Soft Serve



Frozen Yogurt

ADVANCED RECIPE



## DIRECTIONS

1. Add yogurt and pineapple to a blender and blend until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then Select FROZEN YOGURT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a bowl or cone and serve immediately.