



NINJA
swirlTM
by CREAMi[®]

13-IN-1 SOFT SERVE & ICE CREAM MAKER

**Fruit Whip &
Frozen Custard**



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One-Ingredient Pineapple Fruit Whip

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

INGREDIENTS

1 can (20 ounces) pineapple chunks

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.

TIP Use fruit in juice, light syrup, or heavy syrup to adjust the sweetness of your fruit whip. Canned fruit with no added sugar (fruit in water) cannot be processed by the unit.



Soft Serve



Fruit Whip

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Fill an empty Swirl Pint to the MAX FILL line with fruit chunks. Next, cover fruit with liquid from the can to the MAX FILL line. Place storage lid on 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 FRUIT WHIP.
- 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 Fruit Whip

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

INGREDIENTS

1 can (20 ounces) mango chunks

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.

TIP Use fruit in juice, light syrup, or heavy syrup to adjust the sweetness of your fruit whip. Canned fruit with no added sugar (fruit in water) cannot be processed by the unit.



Soft Serve



Fruit Whip

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Fill an empty Swirl Pint to the MAX FILL line with fruit chunks. Next, cover fruit with liquid from the can to the MAX FILL line. Place storage lid on 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 FRUIT WHIP.
- 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 Fruit Cocktail Fruit Whip

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

INGREDIENTS

1 can (20 ounces) fruit cocktail

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.

TIP

Use fruit in juice, light syrup, or heavy syrup to adjust the sweetness of your fruit whip. Canned fruit with no added sugar (fruit in water) cannot be processed by the unit.



Soft Serve



Fruit Whip

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Fill an empty Swirl Pint to the MAX FILL line with fruit chunks. Next, cover fruit with liquid from the can to the MAX FILL line. Place storage lid on 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 FRUIT WHIP.
- 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 Orange Fruit Whip

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

INGREDIENTS

1 can (20 ounces) mandarin orange segments

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.

TIP

Use fruit in juice, light syrup, or heavy syrup to adjust the sweetness of your fruit whip. Canned fruit with no added sugar (fruit in water) cannot be processed by the unit.



Soft Serve



Fruit Whip

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Fill an empty Swirl Pint to the MAX FILL line with fruit chunks. Next, cover fruit with liquid from the can to the MAX FILL line. Place storage lid on 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 FRUIT WHIP.
- 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 Fruit Whip

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

INGREDIENTS

1 can (20 ounces) peaches

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.

TIP

Use fruit in juice, light syrup, or heavy syrup to adjust the sweetness of your fruit whip. Canned fruit with no added sugar (fruit in water) cannot be processed by the unit.



Soft Serve



Fruit Whip

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Fill an empty Swirl Pint to the MAX FILL line with fruit chunks. Next, cover fruit with liquid from the can to the MAX FILL line. Place storage lid on 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 FRUIT WHIP.
- 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 Grapefruit Whip

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

INGREDIENTS

2 grapefruit cups (7 ounces each)

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.

TIP

Use fruit in juice, light syrup, or heavy syrup to adjust the sweetness of your fruit whip. Fruit with no added sugar (fruit in water) cannot be processed by the unit.



Soft Serve



Fruit Whip

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Fill an empty Swirl Pint to the MAX FILL line with fruit chunks. Next, cover fruit with liquid from the cups to the MAX FILL line. Place storage lid on 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 FRUIT WHIP.
- 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 Apple Fruit Whip

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

INGREDIENTS

2 cups applesauce

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



Fruit Whip

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Pour applesauce into an empty Swirl Pint to the MAX FILL line. Place storage lid on 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 FRUIT WHIP.
- 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.

Cherry Pie Fruit Whip

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

INGREDIENTS

2 cups canned cherry pie filling

TOOLS NEEDED



Rubber spatula

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



Fruit Whip

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Add pie filling into an empty Swirl Pint to the MAX FILL line. Place storage lid on 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 FRUIT WHIP.
- 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.

Blueberry Fruit Whip

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

INGREDIENTS

2 cups canned blueberry pie filling

TOOLS NEEDED



Rubber spatula

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



Fruit Whip

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Add pie filling into an empty Swirl Pint to the MAX FILL line. Place storage lid on 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 FRUIT WHIP.
- 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.

Lemon Fruit Whip

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

INGREDIENTS

2 cups canned lemon pie filling

TOOLS NEEDED



Rubber spatula

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



Fruit Whip

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Add pie filling into an empty Swirl Pint to the MAX FILL line. Place storage lid on 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 FRUIT WHIP.
- 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.

Strawberry Fruit Whip

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

INGREDIENTS

2 cups canned strawberry pie filling

TOOLS NEEDED



Rubber spatula

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



Fruit Whip

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Add pie filling into an empty Swirl Pint to the MAX FILL line. Place storage lid on 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 FRUIT WHIP.
- 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.

Apple Pie Fruit Whip

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

INGREDIENTS

2 cups canned apple pie filling

TOOLS NEEDED



Rubber spatula

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



Fruit Whip

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Add pie filling into an empty Swirl Pint to the MAX FILL line. Place storage lid on 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 FRUIT WHIP.
- 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.

Tropical Fruit Whip

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

INGREDIENTS

1 cup fresh or frozen pineapple, cut in ½-inch pieces
½ a fresh or frozen banana, cut in ½-inch pieces
¾ cup unsweetened canned coconut milk
½ teaspoon vanilla extract
2 tablespoons honey

TIP

Swap in unsweetened coconut milk, plain yogurt, plant-based yogurt, or heavy cream for unsweetened oat milk.

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.



Soft Serve



Fruit Whip

EASY RECIPE



DIRECTIONS

1. Add pineapple and banana pieces to an empty Swirl Pint. Mix until combined.
2. In a bowl, whisk together canned coconut milk, vanilla extract, and honey until smooth. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to cover the fruit and stir to combine.
3. Place storage lid on pint and freeze for 24 hours.
4. 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.
5. Select SOFT SERVE, then FRUIT WHIP.
6. 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.

Chocolate Banana Fruit Whip

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

INGREDIENTS

3 ripe bananas, mashed
3 tablespoons cocoa powder
½ cup unsweetened oat milk
1 teaspoon vanilla extract

TIP

Swap in unsweetened coconut milk, plain yogurt, plant-based yogurt, or heavy cream for unsweetened oat milk.

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.



Soft Serve



Fruit Whip

EASY RECIPE



DIRECTIONS

1. In a large bowl, mix all ingredients together.
2. **Make sure pint base is closed.** Pour mixture into an empty pint. Stir to combine. Place storage lid on pint 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 FRUIT WHIP.
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.

Strawberry Kiwi Fruit Whip

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

INGREDIENTS

½ cup kiwi, peeled, cut in ½-inch pieces
1 ½ cups fresh or frozen strawberries, cut in ½-inch pieces
¾ cup unsweetened canned coconut milk
½ teaspoon vanilla extract
1 teaspoon lemon juice
2 tablespoons agave nectar

TIP

Swap in unsweetened oat milk, plain yogurt, plant-based yogurt, or heavy cream for unsweetened coconut milk.

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.



Soft Serve



Fruit Whip

EASY RECIPE



DIRECTIONS

1. Add kiwi and strawberries to an empty Swirl Pint and mix until combined.
2. In a bowl, whisk together canned coconut milk, vanilla extract, lemon juice, and agave nectar until smooth. **Make sure pint base is closed.** Pour into pint to cover the fruit. Stir to combine. Place storage lid on pint 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 FRUIT WHIP.
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

Peach Mango Fruit Whip

PREP: 5 MINUTES

FREEZE TIME: 24 HOURS

PROGRAM TIME: 6 MINUTES

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

1 cup canned sliced peaches in juice, drained, juice reserved

1 cup canned diced mango in juice, drained, juice reserved

¼ cup unsweetened canned coconut milk

½ teaspoon vanilla extract

¼ cup reserved juice from canned peaches and mango

TIP

Swap in unsweetened oat milk, plain yogurt, plant-based yogurt, or heavy cream for unsweetened coconut milk.

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. Add drained peaches and mango to an empty Swirl Pint and mix until combined.
2. In a bowl, whisk together canned coconut milk, vanilla extract, and reserved juice until smooth. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to cover the fruit and stir to combine.
3. Place storage lid on pint and freeze for 24 hours.
4. 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.
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



Fruit Whip

EASY RECIPE



Tropical Fiesta Fruit Whip

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

INGREDIENTS

1 cup canned pineapple chunks in juice, drained, juice reserved

1 cup canned diced mango in juice, drained, juice reserved

Chili lime seasoning, for garnish

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



Fruit Whip

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Add drained pineapple and mango to an empty Swirl Pint and mix to combine. Next, cover fruit with reserved liquid from the can to the MAX FILL line. Place storage lid on 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 FRUIT WHIP.
- 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 chili lime seasoning and serve immediately.

Strawberry Acai Fruit Whip

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

INGREDIENTS

1 packet (3.53 ounces) frozen acai
1 cup frozen sliced strawberries
½ cup unsweetened canned coconut milk
3 tablespoons agave nectar

TOOLS NEEDED



Blender

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



Fruit Whip

ADVANCED RECIPE



DIRECTIONS

1. Add all ingredients listed to a blender and blend until smooth. **Make sure pint base is closed.** Place storage lid on 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 FRUIT WHIP.
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.

Cookies & Cream Frozen Custard

PREP: 15 MINUTES
FREEZE TIME: 24 HOURS
COOK TIME: 10 MINUTES
PROGRAM TIME: 3 MINUTES
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

3 large egg yolks
1 tablespoon light corn syrup
¼ cup granulated sugar
1 cup heavy cream
⅔ cup whole milk
1 whole vanilla bean, split in half lengthwise, scraped
OR 1 teaspoon vanilla extract
4 chocolate sandwich cookies, filling removed, crushed, plus additional for garnish

MAKE IT DAIRY-FREE Swap in unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole milk.

TOOLS NEEDED



Small saucepan
Whisk
Rubber spatula
Instant-read thermometer
Fine-mesh strainer

TIP

It is important to stay within the 165°F-175°F range. The eggs should reach at least 165°F for them to be food safe but will curdle and scramble if overcooked. Additionally, cooking to this temperature range integrates the sugar and thickens the mixture, resulting in a smoother texture.

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 Custard

ADVANCED RECIPE



DIRECTIONS

1. Place egg yolks, corn syrup, and sugar in a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add heavy cream, milk, and vanilla bean or extract to saucepan. Stir to combine.
3. Add crushed sandwich cookies and place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant read thermometer.
4. **Make sure pint base is closed.** Remove mixture from heat and pour through fine-mesh strainer into an empty Swirl Pint. Place pint in an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
5. 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.
6. Select SOFT SERVE, then FROZEN CUSTARD.
7. 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 Custard

ADVANCED RECIPE



Cinnamon-Sugar Cereal Frozen Custard

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
COOK TIME: 10 MINUTES
PROGRAM TIME: 3 MINUTES
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 ¼ cups heavy cream
1 cup whole milk
1 ½ cups cinnamon-sugar crunch cereal
3 large egg yolks
1 tablespoon light corn syrup
3 tablespoons granulated sugar
1 teaspoon vanilla extract
Cinnamon-sugar crunch cereal, crushed, for garnish

MAKE IT DAIRY-FREE Swap in unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole milk.

TOOLS NEEDED



Small saucepan
Whisk
Rubber spatula
Instant-read thermometer
Fine-mesh strainer

TIP

It is important to stay within the 165°F–175°F range. The eggs should reach at least 165°F for them to be food safe but will curdle and scramble if overcooked. Additionally, cooking to this temperature range integrates the sugar and thickens the mixture, resulting in a smoother texture.

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. Add heavy cream, milk, and cereal to a large bowl. Allow mixture to sit for 10–15 minutes, stirring regularly to infuse flavor into the liquid.
2. Place egg yolks, corn syrup, and sugar in a small saucepan. Whisk until fully combined and sugar is dissolved.
3. Pour the heavy cream, milk, cereal, and vanilla extract through a fine-mesh strainer into the saucepan containing the egg mixture. Press on the cereal with a spoon to release more liquid, then discard the cereal. Stir to combine.
4. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F–175°F on an instant read thermometer.
5. **Make sure pint base is closed.** Remove mixture from heat and pour through fine-mesh strainer into an empty Swirl Pint. Place pint in an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
6. 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.
7. Select SOFT SERVE, then FROZEN CUSTARD.
8. 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.

PB & J Frozen Custard

PREP: 15 MINUTES
FREEZE TIME: 24 HOURS
COOK TIME: 10 MINUTES
PROGRAM TIME: 3 MINUTES
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

3 large egg yolks
1 tablespoon smooth peanut butter or peanut butter powder
¼ cup raspberry jam
2 tablespoons granulated sugar
1 cup heavy cream
⅔ cup whole milk
1 teaspoon vanilla extract

MAKE IT DAIRY-FREE Swap in unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole milk.

TOOLS NEEDED



Small saucepan
Whisk
Rubber spatula
Instant-read thermometer
Fine-mesh strainer

TIP

It is important to stay within the 165°F-175°F range. The eggs should reach at least 165°F for them to be food safe but will curdle and scramble if overcooked. Additionally, cooking to this temperature range integrates the sugar and thickens the mixture, resulting in a smoother texture.

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 Custard

ADVANCED RECIPE



DIRECTIONS

1. Place egg yolks, peanut butter or peanut butter powder, raspberry jam, and sugar into a small saucepan. Whisk until fully combined.
2. Add heavy cream, milk, and vanilla extract to saucepan. Stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant read thermometer.
4. **Make sure pint base is closed.** Remove mixture from heat and pour through fine-mesh strainer into an empty Swirl Pint. Place pint in an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
5. 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.
6. Select SOFT SERVE, then FROZEN CUSTARD.
7. 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.

Berry Mascarpone Frozen Custard

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
COOK TIME: 10 MINUTES
PROGRAM TIME: 3 MINUTES
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

3 large egg yolks
½ cup granulated sugar
1 tablespoon light corn syrup
¼ cup heavy cream
¾ cup whole milk
½ cup mascarpone
½ teaspoon vanilla extract
½ cup frozen mixed berries

TOOLS NEEDED



Small saucepan
Whisk
Rubber spatula
Instant-read thermometer
Fine-mesh strainer

TIP

It is important to stay within the 165°F-175°F range. The eggs should reach at least 165°F for them to be food safe but will curdle and scramble if overcooked. Additionally, cooking to this temperature range integrates the sugar and thickens the mixture, resulting in a smoother texture.

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 Custard

ADVANCED RECIPE



DIRECTIONS

1. Place egg yolks, sugar and corn syrup in a small saucepan. Whisk until fully combined and sugar is dissolved.
2. Add heavy cream, milk, and mascarpone and whisk until mascarpone is dissolved then add the mixed berries.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant read thermometer.
4. **Make sure pint base is closed.** Remove mixture from heat and pour through fine-mesh strainer into an empty Swirl Pint making sure to mash the berries with the back of a spatula. Place pint in an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
5. 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.
6. Select SOFT SERVE, then FROZEN CUSTARD.
7. 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.

Chocolate Caramel Coconut Frozen Custard

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
COOK TIME: 10 MINUTES
PROGRAM TIME: 3 MINUTES
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

4 egg yolks
¼ cup sugar
1 (13.5 ounce) can unsweetened coconut milk
2 tablespoons caramel sauce
2 tablespoons cocoa powder
Sweetened coconut flakes, for garnish

TOOLS NEEDED



Small saucepan
Whisk
Rubber spatula
Instant-read thermometer
Fine-mesh strainer

TIP

It is important to stay within the 165°F-175°F range. The eggs should reach at least 165°F for them to be food safe but will curdle and scramble if overcooked. Additionally, cooking to this temperature range integrates the sugar and thickens the mixture, resulting in a smoother texture.

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 Custard

ADVANCED RECIPE



DIRECTIONS

1. Place egg yolks, sugar and corn syrup in a small saucepan. Whisk until fully combined and sugar is dissolved.
2. Add coconut milk, caramel sauce and cocoa powder and whisk to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant read thermometer.
4. **Make sure pint base is closed.** Remove mixture from heat and pour through fine-mesh strainer into an empty Swirl Pint making sure to mash the berries with the back of a spatula. Place pint in an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
5. 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.
6. Select SOFT SERVE, then FROZEN CUSTARD.
7. 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 coconut flakes, and serve immediately.