



NINJA
swirlTM
by CREAMi[®]

13-IN-1 SOFT SERVE & ICE CREAM MAKER

**Lite Ice Cream &
Ice Cream**



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Simple Store-bought Soft Serve

PREP: 2 MINUTES
PROGRAM TIME: 1 MINUTES
MAKES: 2 SERVINGS

INGREDIENTS

2 cups (1 pint) store-bought plain ice cream, gelato, sorbet, or frozen yogurt (no mix-ins, swirls, or cores)

MAKE IT LITE Swap in lite or low-calorie, keto, reduced-sugar ice cream, gelato, and frozen yogurt for ice cream, gelato, or frozen yogurt.

MAKE IT DAIRY FREE Swap in dairy-free ice cream, dairy-free gelato, and dairy-free frozen yogurt for ice cream, gelato, or frozen yogurt.

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



Ice Cream

EASY RECIPE

DIRECTIONS

- 1. Make sure pint base is closed.** Add store-bought ice cream, gelato, sorbet, or frozen yogurt into an empty Swirl Pint to the MAX FILL line.
- 2.** 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 RE-SPIN.
- 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.

Easy Vanilla Soft Serve

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

INGREDIENTS

½ cup granulated sugar
1 tablespoon vanilla instant pudding mix
1 cup whole milk
¾ cup + 1 tablespoon heavy cream
1 teaspoon vanilla extract

MAKE IT LITE Swap in 2 tablespoons agave nectar for the granulated sugar. Process on the **SOFT SERVE, LITE ICE CREAM** program.

MAKE IT DAIRY FREE Swap in unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole 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. In a large bowl, whisk together sugar and pudding mix.
2. Slowly add milk, heavy cream, and vanilla and whisk until fully combined and sugar is dissolved.
3. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the **MAX FILL** line. Stir to combine. 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 Select **ICE CREAM**.
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.

Soft Serve



Ice Cream

EASY RECIPE



Chocolate Soft Serve

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

INGREDIENTS

1/3 cup granulated sugar
1 tablespoon chocolate instant pudding mix
3 tablespoons cocoa powder
1 cup whole milk
3/4 cup + 1 tablespoon heavy cream
2 teaspoons vanilla extract

MAKE IT LITE Swap in 2 tablespoons agave nectar for the granulated sugar. Process on the **SOFT SERVE, LITE ICE CREAM** program.

MAKE IT DAIRY FREE Swap in unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole 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. In a large bowl, whisk together sugar, pudding mix, and cocoa powder.
2. Slowly add milk, heavy cream, and vanilla and whisk until fully combined and sugar is dissolved.
3. **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.
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 Select **ICE CREAM**.
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.

Soft Serve



Ice Cream

EASY RECIPE



Salted Caramel Soft Serve

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

INGREDIENTS

1 tablespoon vanilla instant pudding mix
Pinch of salt (optional)
1 cup whole milk
 $\frac{3}{4}$ cup + 1 tablespoon heavy cream
 $\frac{1}{3}$ cup caramel sauce
1 teaspoon vanilla extract
1 teaspoon caramel extract

MAKE IT DAIRY Swap in unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole 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. In a large bowl, whisk together pudding mix and salt.
2. Slowly add milk, heavy cream, caramel sauce, vanilla extract, and caramel extract. Whisk until fully combined.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. 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 Select ICE CREAM.
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.

Soft Serve



Ice Cream

EASY RECIPE



Dairy-Free Chai Soft Serve

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

INGREDIENTS

½ cup granulated sugar
1 tablespoon vanilla instant pudding mix
½ cup unsweetened oat milk
½ cup chai tea concentrate
¾ cup + 1 tablespoon unsweetened coconut cream
1 teaspoon vanilla extract

MAKE IT LITE Swap in 2 tablespoons agave nectar for the granulated sugar. Process on the **SOFT SERVE, LITE ICE CREAM** program.

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



Ice Cream

EASY RECIPE



DIRECTIONS

1. In a large bowl, whisk together sugar and pudding mix.
2. Slowly add oat milk, chai tea concentrate, coconut cream, and vanilla extract and whisk until fully combined and sugar is dissolved.
3. **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.
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 Select **ICE CREAM**.
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.

Signature Vanilla Soft Serve

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

INGREDIENTS

½ cup granulated sugar
3 tablespoons non-fat dry milk powder
¼ teaspoon xanthan gum
1 cup whole milk
¾ cup heavy cream
2 teaspoons vanilla extract

TIP

Don't have xanthan gum? Swap in 1 tablespoon vanilla instant pudding mix.

MAKE IT LITE Swap in 2 tablespoons agave nectar for the granulated sugar. Process on the **SOFT SERVE, LITE ICE CREAM** program.

MAKE IT DAIRY-FREE Swap in coconut or oat dry milk powder for the non-fat dry milk powder, unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole milk.

TOOLS NEEDED



Large microwave-safe 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



Ice Cream

INTERMEDIATE
RECIPE



DIRECTIONS

1. In a large microwave-safe bowl, whisk together sugar, dry milk powder, and xanthan gum.
2. Slowly add milk, heavy cream, and vanilla and whisk to combine. Then microwave mixture for 45 seconds. Remove from microwave and whisk until fully combined and sugar is dissolved.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. 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 Select **ICE CREAM**.
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 Peanut Butter Soft Serve

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

INGREDIENTS

½ cup granulated sugar
3 tablespoons non-fat dry milk powder
¼ teaspoon xanthan gum
2 tablespoons cocoa powder
2 tablespoons peanut butter powder
1 cup chocolate whole milk
¾ cup heavy cream
1 teaspoon vanilla extract

TIP Don't have xanthan gum? Swap in 1 tablespoon vanilla instant pudding mix.

MAKE IT LITE Swap in 2 tablespoons agave nectar for the granulated sugar. Process on the **SOFT SERVE, LITE ICE CREAM** program.

MAKE IT DAIRY-FREE Swap in coconut or oat dry milk powder for the non-fat dry milk powder, unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole milk.

TOOLS NEEDED



Large microwave-safe 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 microwave-safe bowl, whisk together sugar, dry milk powder, xanthan gum, cocoa powder, and peanut butter powder.
2. Slowly add chocolate milk, heavy cream, and vanilla. Whisk to combine. Then microwave the mixture for 45 seconds. Remove from the microwave and whisk until fully combined and sugar is dissolved.
3. **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.
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 Select **ICE CREAM**.
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.

Soft Serve



Life Ice Cream

INTERMEDIATE
RECIPE



Rootbeer Float Soft Serve

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

INGREDIENTS

½ cup granulated sugar
3 tablespoons non-fat dry milk powder
3 ¼ teaspoon xanthan gum
1 cup whole milk
¾ cup heavy cream
1 teaspoon vanilla extract
½ teaspoon root beer extract

TIP Don't have xanthan gum? Swap in 1 tablespoon vanilla instant pudding mix.

MAKE IT LITE Swap in 2 tablespoons agave nectar for the granulated sugar. Process on the **SOFT SERVE, LITE ICE CREAM** program.

MAKE IT DAIRY-FREE Swap in coconut or oat dry milk powder for the non-fat dry milk powder, unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole milk.

TOOLS NEEDED



Large microwave-safe 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



Ice Cream

INTERMEDIATE
RECIPE



DIRECTIONS

1. In a large microwave-safe bowl, whisk together sugar, dry milk powder, and xanthan gum.
2. Slowly add milk, heavy cream, vanilla, and root beer extract. Whisk to combine. Then microwave the mixture for 45 seconds. Remove from the microwave and whisk until fully combined and sugar is dissolved.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. 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 Select **ICE CREAM**.
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.

Maple Soft Serve

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

INGREDIENTS

3 tablespoons non-fat dry milk powder
¼ teaspoon xanthan gum
1 cup whole milk
¾ cup heavy cream
¼ cup maple syrup, plus more for garnish

TIP Don't have xanthan gum? Swap in 1 tablespoon vanilla instant pudding mix.

MAKE IT DAIRY-FREE Swap in coconut or oat dry milk powder for the non-fat dry milk powder, unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole milk.

TOOLS NEEDED



Large microwave-safe 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



Ice Cream

INTERMEDIATE
RECIPE



DIRECTIONS

1. In a large microwave-safe bowl, whisk together dry milk powder and xanthan gum.
2. Slowly add milk, heavy cream, and maple syrup. Whisk to combine. Then microwave the mixture for 45 seconds. Remove from microwave and whisk until fully combined.
3. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. 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 Select ICE CREAM.
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, top with maple syrup, and serve immediately.

Coffee & Chocolate Sandwich Cookie Soft Serve

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

INGREDIENTS

½ cup granulated sugar
3 tablespoons non-fat dry milk powder
¼ teaspoon xanthan gum
1 cup whole milk
¾ cup heavy cream
2 teaspoons vanilla extract
3 tablespoons instant coffee granules
Chocolate sandwich cookie crumbs, for garnish

TIP Don't have xanthan gum? Swap in 1 tablespoon vanilla instant pudding mix.

MAKE IT LITE Swap in 2 tablespoons agave nectar for the granulated sugar. Process on the **SOFT SERVE, LITE ICE CREAM** program.

MAKE IT DAIRY-FREE Swap in coconut or oat dry milk powder for the non-fat dry milk powder, unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole milk.

TOOLS NEEDED



Large microwave-safe 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



Ice Cream

INTERMEDIATE
RECIPE



DIRECTIONS

1. In a large microwave-safe bowl, whisk together sugar, dry milk powder and xanthan gum.
2. Slowly add milk, heavy cream, vanilla and instant coffee. Whisk to combine. Then microwave the mixture for 45 seconds. Remove from microwave and whisk until fully combined.
3. **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.
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 Select **ICE CREAM**.
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, top with chocolate sandwich cookie crumbs and serve immediately.

Fruity Cereal Soft Serve

PREP: 20 MINUTES
FREEZE TIME: 24 HOURS
PROGRAM TIME: 5 MINUTES
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 cup whole milk
¾ cup heavy cream
1 cup fruity cereal, plus more for garnish
2 tablespoons granulated sugar
3 tablespoons non-fat dry milk powder
¼ teaspoon xanthan gum
1 teaspoon vanilla extract

TIP Don't have xanthan gum? Swap in 1 tablespoon vanilla instant pudding mix.

MAKE IT DAIRY-FREE Swap in coconut or oat dry milk powder for the non-fat dry milk powder, unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole milk.

TOOLS NEEDED



Medium bowl
Large, microwave-safe bowl
Whisk
Rubber spatula
Fine-mesh strainer

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



Ice Cream

INTERMEDIATE
RECIPE



DIRECTIONS

1. To a medium bowl add milk, heavy cream and cereal. Allow the mixture to sit for 15 minutes stirring occasionally to infuse cereal flavor into the liquid.
2. In a large microwave-safe bowl, whisk together sugar, dry milk powder and xanthan gum.
3. Pour the cereal mixture through a fine mesh strainer into the bowl with the dry ingredients. Press on the cereal with a spatula to release more liquid, then discard the cereal. Add the vanilla extract and stir to combine.
4. Then microwave the mixture for 45 seconds. Remove from microwave and whisk until fully combined.
5. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. 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 Select ICE CREAM.
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, top with fruity cereal and serve immediately.

Fresh Strawberry Soft Serve

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

INGREDIENTS

1 cup strawberries, stems removed
½ cup granulated sugar
½ cup whole milk
½ cup heavy cream

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



Ice Cream

ADVANCED RECIPE



DIRECTIONS

1. To a blender add all ingredients listed and blend until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. 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 Select ICE CREAM.
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.

Peaches & Cream Soft Serve

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

INGREDIENTS

1 cup frozen peach slices
½ cup granulated sugar
½ cup whole milk
½ cup heavy cream

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



Ice Cream

ADVANCED RECIPE



DIRECTIONS

1. To a blender add all ingredients listed and blend until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. 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 Select ICE CREAM.
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 Raspberry Soft Serve

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

INGREDIENTS

1 cup raspberries
½ cup granulated sugar
½ cup whole milk
½ cup heavy cream
3 tablespoons cocoa powder

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



Ice Cream

ADVANCED RECIPE



DIRECTIONS

1. To a blender add all ingredients listed and blend until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. 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 Select ICE CREAM.
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.

Fresh Blueberry Soft Serve

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

INGREDIENTS

1 cup blueberries
½ cup granulated sugar
½ cup whole milk
½ cup heavy cream

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



Ice Cream

ADVANCED RECIPE



DIRECTIONS

1. To a blender add all ingredients listed and blend until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. 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 Select ICE CREAM.
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.

Mango Soft Serve

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

INGREDIENTS

1 cup frozen mango chunks
½ cup granulated sugar
½ cup whole milk
½ cup heavy cream

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



Ice Cream

ADVANCED RECIPE



DIRECTIONS

1. To a blender add all ingredients listed and blend until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. 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 Select ICE CREAM.
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.

Dragon Fruit Soft Serve

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

INGREDIENTS

1 cup frozen dragon fruit chunks
½ cup granulated sugar
½ cup whole milk
½ cup heavy cream

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



Ice Cream

ADVANCED RECIPE



DIRECTIONS

1. To a blender add all ingredients listed and blend until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. 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 Select ICE CREAM.
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.

Blackberry Chip Soft Serve

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

INGREDIENTS

1 cup blackberries
½ cup granulated sugar
½ cup whole milk
½ cup heavy cream
Mini chocolate chips, for garnish

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



Ice Cream

ADVANCED RECIPE



DIRECTIONS

1. To a blender add blackberries, sugar, milk and heavy cream and blend until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty CREAMi® Swirl Pint. Place storage lid on the 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 Select ICE CREAM.
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 mini chocolate chips and serve immediately.

Eggnog Soft Serve

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

INGREDIENTS

2 cups eggnog

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



Ice Cream

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Pour eggnog into an empty Swirl Pint to the MAX FILL line. Place storage lid on pint and freeze for 24 hours.
- 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.
- Select SOFT SERVE, then Select ICE CREAM.
- 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.

Dairy-Free Coffee Lite Soft Serve

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

INGREDIENTS

½ cup brewed coffee, cooled
1 ½ cups dairy-free coffee creamer

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



Ice Cream

EASY RECIPE



DIRECTIONS

- 1. Make sure pint base is closed.** Add coffee and creamer to an empty Swirl Pint to the MAX FILL line. Stir to combine. Place storage lid on pint and freeze for 24 hours.
- 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.
- Select SOFT SERVE, then Select LITE ICE CREAM.
- 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.

Dairy-Free Mint Lite Soft Serve

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

INGREDIENTS

1 tablespoon vanilla sugar-free instant pudding mix
2 tablespoons agave nectar
1 cup unsweetened oat milk
¾ cup + 1 tablespoon unsweetened coconut cream
1 teaspoon vanilla extract
¼ teaspoon peppermint extract
2 drops green food coloring (optional)

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

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



Ice Cream

EASY RECIPE



DIRECTIONS

- 1.** In a large bowl, add pudding mix. Slowly add agave nectar, oat milk, coconut cream, vanilla extract, peppermint extract, and green food coloring. Whisk until fully combined and agave nectar is dissolved.
- 2. Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. 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 Select LITE ICE CREAM.
- 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.

Butter Pecan Lite Soft Serve

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

INGREDIENTS

3 tablespoons non-fat dry milk powder
¼ teaspoon xanthan gum
1 cup whole milk
¾ cup heavy cream
2 tablespoons agave nectar
1 teaspoon vanilla extract
1 teaspoon butter extract
Chopped candied pecans, for garnish

TIP

Don't have xanthan gum? Swap in 1 tablespoon vanilla instant pudding mix.

MAKE IT DAIRY-FREE Swap in coconut or oat dry milk powder for the non-fat dry milk powder, unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole milk.

TOOLS NEEDED



Large microwave-safe 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 microwave-safe bowl, whisk together dry milk powder and xanthan gum.
2. Slowly add milk, heavy cream, agave nectar, vanilla extract, and butter extract. Whisk to combine. Then microwave the mixture for 45 seconds. Remove from microwave and whisk until fully combined.
3. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. Stir to combine. 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 Select LITE ICE CREAM.
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, top with chopped candied pecans, and serve immediately.

Soft Serve



Ice Cream

INTERMEDIATE
RECIPE



Blue Raspberry Life Soft Serve

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

INGREDIENTS

1 tablespoon vanilla sugar-free instant pudding mix
2 tablespoons agave nectar
1 cup whole milk
¾ cup + 1 tablespoon heavy cream
½ teaspoon vanilla extract
½ teaspoon raspberry extract
¼ teaspoon lemon extract
5 or 6 drops blue food coloring, optional

MAKE IT DAIRY-FREE Swap in unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole 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. In a large bowl, add pudding mix. Slowly add agave nectar, milk, heavy cream, vanilla extract, raspberry extract, lemon extract and blue food coloring. Whisk until fully combined and agave nectar is dissolved.
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 LITE ICE CREAM.
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



Life Ice Cream

EASY RECIPE



Blueberry Lavender Life Soft Serve

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

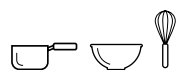
INGREDIENTS

3/4 cup blueberries (fresh or frozen)
2 tablespoons agave nectar
2 tablespoons lemon juice
3 tablespoons non-fat dry milk powder
1/4 teaspoon xanthan gum
3/4 cup + 2 tablespoons whole milk
3/4 cup + 2 tablespoons heavy cream
1 teaspoon vanilla extract
1/2 teaspoon lavender extract

TIP Don't have xanthan gum? Swap in 1 tablespoon vanilla instant pudding mix.

MAKE IT DAIRY-FREE Swap in coconut or oat dry milk powder for the non-fat dry milk powder, unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole milk.

TOOLS NEEDED



Small saucepan

Large microwave-safe 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



Life Ice Cream

ADVANCED RECIPE



DIRECTIONS

1. Add blueberries, agave nectar, and lemon juice to a saucepan.
2. Place saucepan on stove over medium heat, stirring occasionally while slightly mashing the fruit with the back of a spoon or spatula to release juices. Remove from heat once mixture comes to a simmer and set aside.
3. In a large microwave-safe bowl, whisk together dry milk powder and xanthan gum.
4. Slowly add milk, heavy cream, vanilla extract and lavender extract. Whisk to combine. Then microwave the mixture for 45 seconds. Remove from microwave add reserved blueberry mixture and whisk until fully combined.
5. **Make sure pint base is closed.** Pour mixture into an empty CREAMi™ Swirl Pint. Place storage lid on the 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 Select ICE CREAM.
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.

Dairy-Free Coconut Chocolate Lite Soft Serve

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

INGREDIENTS

3 tablespoons coconut dry milk powder
¼ teaspoon xanthan gum
1 cup unsweetened oat milk
¾ cup unsweetened coconut cream
2 tablespoons agave nectar
3 tablespoons cocoa powder
1 teaspoon vanilla extract

TIP Don't have xanthan gum? Swap in 1 tablespoon vanilla instant pudding mix.

TOOLS NEEDED



Large microwave-safe 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



Ice Cream

INTERMEDIATE
RECIPE



GLUTEN-FREE



NUT-FREE



DAIRY-FREE



VEGAN

DIRECTIONS

1. In a large microwave-safe bowl, whisk together dry milk powder and xanthan gum.
2. Slowly add oat milk, unsweetened coconut cream, agave nectar, cocoa powder, and vanilla extract. Whisk to combine. Then microwave the mixture for 45 seconds. Remove from microwave and whisk until fully combined.
3. **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.
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 Select LITE ICE CREAM.
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.

Mint Cookies & Cream Lite Soft Serve

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

INGREDIENTS

1 tablespoon vanilla sugar-free instant pudding mix
2 tablespoons agave nectar
1 cup whole milk
¾ cup + 1 tablespoon heavy cream
1 teaspoon vanilla extract
¼ teaspoon peppermint extract
2 drops green food coloring (optional)
Chocolate sandwich cookie crumbs, 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



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



Ice Cream

EASY RECIPE



DIRECTIONS

1. In a large bowl, add pudding mix. Slowly add agave nectar, milk, heavy cream, vanilla extract, peppermint extract, and green food coloring. Whisk until fully combined and agave nectar is dissolved.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. 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 Select LITE ICE CREAM.
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 chocolate sandwich cookie crumbs and serve immediately.

Matcha Lite Soft Serve

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

INGREDIENTS

3 tablespoons non-fat dry milk powder
¼ teaspoon xanthan gum
1 cup whole milk
¾ cup heavy cream
3 tablespoons agave nectar
1 tablespoon matcha powder
1 teaspoon vanilla extract

TIP Don't have xanthan gum? Swap in 1 tablespoon vanilla instant pudding mix.

MAKE IT DAIRY-FREE Swap in coconut or oat dry milk powder for the non-fat dry milk powder, unsweetened coconut cream for the heavy cream, and unsweetened oat milk for the whole milk.

TOOLS NEEDED



Large microwave-safe 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



Ice Cream

INTERMEDIATE
RECIPE



DIRECTIONS

1. In a large microwave-safe bowl, whisk together dry milk powder and xanthan gum.
2. Slowly add milk, heavy cream, agave nectar, matcha powder, and vanilla extract. Whisk to combine. Then microwave the mixture for 45 seconds. Remove from microwave and whisk until fully combined.
3. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to the MAX FILL line. 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 Select ICE CREAM.
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.