



NINJA
swirlTM
by CREAMi[®]

13-IN-1 SOFT SERVE & ICE CREAM MAKER

SCOOP



Table of Contents

3	VANILLA ICE CREAM WITH CHOCOLATE CHIPS
4	DAIRY-FREE VANILLA COCONUT ICE CREAM
5	DAIRY-FREE LITE COFFEE CHIP ICE CREAM
6	ONE-INGREDIENT FRUIT SORBET
7	CHOCOLATE HAZELNUT FROZEN YOGURT
8	TRIPLE CHOCOLATE GELATO
9	CHOCOLATE PROTEIN ICE CREAM
10	HORCHATA PROTEIN ICE CREAM
11	CHOCOLATE PEANUT BUTTER PROTEIN ICE CREAM
12	SPICED RUM PROTEIN ICE CREAM
13	FROSTED LEMONADE PROTEIN ICE CREAM
14	CREAMSICLE PROTEIN ICE CREAM
15	ROOT BEER FLOAT PROTEIN ICE CREAM
16	CHOCOLATE BANANA PROTEIN ICE CREAM
17	PUMPKIN PIE PROTEIN ICE CREAM
18	BLUEBERRY CRUMBLE PROTEIN ICE CREAM
19	COOKIES & CREAM PROTEIN ICE CREAM
20	MINT CHOCOLATE CHIP PROTEIN ICE CREAM
21	CHOCOLATE CHIP COOKIE DOUGH PROTEIN ICE CREAM
22	CANDY BAR PROTEIN ICE CREAM
23	RED VELVET PROTEIN ICE CREAM
24	CHOCOLATE MOCHA CHIP PROTEIN ICE CREAM
25	CHOCOLATE ICE CREAM CAKE PROTEIN ICE CREAM
26	STRAWBERRY CHEESECAKE PROTEIN ICE CREAM
27	SALTED CARAMEL PETZEL MILKSHAKE

Vanilla Ice Cream With Chocolate Chips

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
PROGRAM TIME: 1 ½ MINUTES
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 tablespoon (½ ounce) PHILADELPHIA® Cream Cheese
⅓ cup granulated sugar
1 teaspoon vanilla extract
¾ cup heavy cream
1 cup whole milk
¼ cup mini chocolate chips, for mix-in

MAKE IT LITE Use ½ teaspoon stevia and 2 ½ tablespoons raw agave nectar for granulated sugar. Process on the SCOOP, LITE ICE CREAM program.

MAKE IT DAIRY FREE Use vegan cream cheese for cream cheese, unsweetened coconut cream for heavy cream, and unsweetened oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

TOOLS NEEDED



Large microwave-safe bowl
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.



SCOOP



Ice Cream

EASY RECIPE



DIRECTIONS

1. In a large, microwave-safe bowl, microwave the cream cheese for 10 seconds. Add the sugar and vanilla extract and with a whisk or rubber spatula, combine until the mixture looks like frosting, about 60 seconds.
2. Slowly mix in the heavy cream and milk until fully combined and sugar is dissolved.
3. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint. 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 SCOOP, then ICE CREAM.
6. With a spoon, create a 1 ½-inch wide hole that reaches the bottom of the pint. Add chocolate chips to the hole in the pint and process again using the MIX-IN program.
7. When processing is complete, remove ice cream from pint and serve immediately.

Dairy-Free Vanilla Coconut Ice cream

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

INGREDIENTS

1 can (14 ounces) full-fat unsweetened coconut milk
½ cup granulated sugar
1 teaspoon vanilla extract

MAKE IT LITE Use ¼ cup stevia/cane sugar blend for granulated sugar. Process on the SCOOP, LITE ICE CREAM program.

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.



SCOOP



Ice Cream

EASY RECIPE



DIRECTIONS

1. In a large bowl, whisk the coconut milk until smooth. Then add the remaining ingredients and whisk until well combined and sugar is dissolved.
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 SCOOP, then Select ICE CREAM.
5. When processing is complete, remove ice cream from pint and serve immediately.

Dairy-Free Life Coffee Chip Ice Cream

PREP: 5 MINUTES

FREEZE TIME: 24 HOURS

PROGRAM TIME: 4 ½ MINUTES

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

- ¾ cup unsweetened coconut cream
- ¼ cup monk fruit sweetener with erythritol
- ½ teaspoon stevia sweetener
- 1 ½ tablespoons instant coffee granules
- 1 cup unsweetened rice milk
- 1 teaspoon vanilla extract
- ¼ cup low-sugar vegan chocolate chips, for mix-in

TIP Can't find rice milk? Swap in oat milk instead.

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.



SCOOP



Life Ice Cream

EASY RECIPE



DIRECTIONS

1. In a large bowl, whisk the coconut cream until smooth.
2. Add the monk fruit sweetener, stevia, instant coffee, rice milk, and vanilla extract to the bowl; whisk until everything is well combined and the sugar is dissolved.
3. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint. 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 SCOOP, then LITE ICE CREAM.
6. With a spoon, create a 1 ½-inch wide hole that reaches the bottom of the pint. Add chocolate chips to the hole in the pint and process again using the MIX-IN program.
7. When processing is complete, remove ice cream from pint and serve immediately.

One-Ingredient Fruit Sorbet

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

INGREDIENTS

1 can (8–20 ounces) Dole® canned fruit (pineapple chunks, mango slices, tropical fruit, etc.)

TIP

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

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.



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Sorbet

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. If a smaller yield is desired, use a smaller can and fill below the MAX FILL line.
- 2.** 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 SCOOP, then Select SORBET.
- 5.** When processing is complete, remove sorbet and serve immediately.

Chocolate Hazelnut 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
1 teaspoon vanilla extract
½ cup chocolate hazelnut spread
2 tablespoons cocoa powder

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.



SCOOP



Frozen Yogurt

EASY RECIPE



DIRECTIONS

1. In a large bowl, whisk together all ingredients until smooth and sugar 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 FROZEN YOGURT.
5. When processing is complete, remove frozen yogurt from pint and serve immediately.

Triple Chocolate Gelato

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
PROGRAM TIME: 1 ½ MINUTES
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

4 large egg yolks
⅓ cup dark brown sugar
2 tablespoons dark cocoa powder
1 tablespoon chocolate fudge topping
¾ cup heavy cream
¾ cup whole milk
2 tablespoons chocolate chunks, chopped

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 smoother texture.

MAKE IT DAIRY FREE Swap in vegan fudge topping for the regular fudge topping, unsweetened coconut cream for the heavy cream, unsweetened oat milk for the whole milk, and vegan chocolate chunks for the regular chocolate chunks. Whisk the coconut cream until smooth, before adding to the remaining ingredients.

TOOLS NEEDED



Small saucepan
Whisk
Rubber spatula
Instant-read thermometer
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.



SCOOP



Gelato

ADVANCED
RECIPE



DIRECTIONS

1. Place egg yolks, brown sugar, cocoa powder, and chocolate fudge in a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add heavy cream and milk 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. Remove mixture from heat and stir in chocolate chunks, whisking to incorporate until fully melted. **Make sure pint base is closed.** Once melted, 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 SCOOP, then GELATO.
7. When processing is complete, remove gelato from the pint and serve immediately.

Chocolate Protein Ice Cream

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

INGREDIENTS

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

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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.



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, remove protein ice cream from pint and serve immediately.

SCOOP



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EASY RECIPE



Horchata Protein Ice Cream

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 cinnamon

TIP

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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.



SCOOP



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 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 SCOOP, then Select CREAMIFIT.
5. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

Chocolate Peanut Butter Protein Ice Cream

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

INGREDIENTS

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

1 tablespoon chocolate instant pudding mix

3 tablespoons peanut butter powder

TIP

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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.



SCOOP



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[®] 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 SCOOP, then Select CREAMIFIT.
5. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

Spiced Rum Protein Ice Cream

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 cinnamon
2 teaspoons rum extract

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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.



SCOOP



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® 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 SCOOP, then Select CREAMIFIT.
5. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

Frosted Lemonade Protein Ice Cream

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 $\frac{3}{4}$ cups low-fat milk or almond milk + 1 scoop/serving vanilla protein powder of choice)
1 tablespoon lemon instant pudding mix
2 teaspoons lemon zest
2 drops yellow food coloring (optional)

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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.



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 SCOOP, then Select CREAMIFIT.
5. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

SCOOP



CREAMiFit

EASY RECIPE



Creamsicle Protein Ice Cream

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 orange extract
2 teaspoons orange zest
2 drops orange food coloring (optional)

TIP

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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.



SCOOP



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® 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 SCOOP, then Select CREAMIFIT.
5. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

Root Beer Float Protein Ice Cream

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
1/2 teaspoon root beer extract

TIP

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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.



SCOOP



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 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 SCOOP, then Select CREAMIFIT.
5. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

Chocolate Banana Protein Ice Cream

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

INGREDIENTS

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

TIP

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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.



SCOOP



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 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 SCOOP, then Select CREAMIFIT.
5. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

Pumpkin Pie Protein Ice Cream

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 pumpkin puree
1 teaspoon pumpkin spice
1 tablespoon vanilla instant pudding mix
2-3 vanilla wafer cookies, broken into pieces, for mix-in

TIP

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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 wafer cookie pieces, and serve immediately.



SCOOP



CREAMiFit

EASY RECIPE



DIRECTIONS

1. In a large bowl, whisk all ingredients together, except vanilla wafer cookies, 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 SCOOP, then Select CREAMIFIT.
5. With a spoon, create a 1 ½-inch wide hole that reaches the bottom of the pint. Add wafer cookie pieces to the hole in the pint and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.

Blueberry Crumble Protein Ice Cream

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 blueberry preserves
¼ teaspoon cinnamon
1 tablespoon vanilla instant pudding mix
¼ cup cinnamon granola, for mix in

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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.



SCOOP



CREAMiFit

EASY RECIPE



DIRECTIONS

1. In a large bowl, whisk all ingredients together, except cinnamon granola, 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 SCOOP, then select CREAMIFIT.
5. With a spoon, create a 1 ½-inch wide hole that reaches the bottom of the pint. Add granola to the hole in the pint and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.

Cookies & Cream Protein Ice Cream

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 cookies & cream instant pudding mix
1 teaspoon vanilla extract
2-3 chocolate sandwich cookies, broken into pieces, for mix-in

TIP

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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 pieces, and serve immediately.



DIRECTIONS

1. In a large bowl, whisk all ingredients together, except chocolate sandwich cookies, 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 SCOOP, then Select CREAMIFIT.
5. With a spoon, create a 1 ½-inch wide hole that reaches the bottom of the pint. Add chocolate sandwich cookie pieces to the hole in the pint and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.

SCOOP



CREAMiFit

EASY RECIPE



Mint Chocolate Chip Protein Ice Cream

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
1/2 teaspoon peppermint extract
2 drops green food coloring (optional)
¼ cup mini chocolate chips, for mix-in

TIP

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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 chips, and serve immediately.



SCOOP



CREAMiFit

EASY RECIPE



DIRECTIONS

1. In a large bowl, whisk all ingredients together, except mini chocolate chips, 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 SCOOP, then Select CREAMIFIT.
5. With a spoon, create a 1 ½-inch wide hole that reaches the bottom of the pint. Add chocolate chips to the hole in the pint and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.

Chocolate Chip Cookie Dough Protein Ice Cream

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
¼ cup cookie dough pieces, for mix-in

TIP

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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 cookie dough pieces, and serve immediately.



SCOOP



CREAMiFit

EASY RECIPE



DIRECTIONS

1. In a large bowl, whisk all ingredients together, except cookie dough, 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 SCOOP, then Select CREAMIFIT.
5. With a spoon, create a 1 ½-inch wide hole that reaches the bottom of the pint. Add cookie dough pieces to the hole in the pint and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.

Candy Bar Protein Ice Cream

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

INGREDIENTS

1 premade ultra-filtered chocolate power protein shake (14 ounces) (or 1 ¾ cups low-fat chocolate milk or chocolate almond milk + 1 scoop/serving vanilla protein powder of choice)
1 tablespoon chocolate instant pudding mix
2 tablespoons honey-roasted peanuts, for mix-in
2 tablespoons toffee bar pieces, for mix-in

TIP

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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 honey-roasted peanuts and toffee bar pieces, and serve immediately.



SCOOP



CREAMiFit

EASY RECIPE



DIRECTIONS

1. In a large bowl whisk together chocolate protein shake and chocolate instant pudding mix 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 SCOOP, then Select CREAMIFIT.
5. With a spoon, create a 1 ½-inch wide hole that reaches the bottom of the pint. Add honey-roasted peanuts and toffee bar pieces to the hole in the pint and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.

Red Velvet Protein Ice Cream

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
2 drops red food coloring (optional)
¼ cup brownie pieces, for mix-in

TIP

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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.



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 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 SCOOP, then Select CREAMIFIT.
5. With a spoon, create a 1 ½-inch wide hole that reaches the bottom of the pint. Add brownie pieces to the hole in the pint and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.

SCOOP



CREAMiFit

EASY RECIPE



Chocolate Mocha Chip Protein Ice Cream

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

INGREDIENTS

1 premade ultra-filtered chocolate power protein shake (14 ounces) (or 1 $\frac{3}{4}$ cups low-fat chocolate milk or chocolate almond milk + 1 scoop/serving chocolate protein powder of choice)
1 tablespoon chocolate instant pudding mix
1 tablespoon instant coffee
 $\frac{1}{4}$ cup mini chocolate chips, for mix-in

TIP

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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 chips, and serve immediately.



SCOOP



CREAMiFit

EASY RECIPE



DIRECTIONS

1. In a large bowl, whisk all ingredients together, except chocolate chips, 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 SCOOP, then Select CREAMIFIT.
5. With a spoon, create a 1 $\frac{1}{2}$ -inch wide hole that reaches the bottom of the pint. Add mini chocolate chips to the hole in the pint and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.

Chocolate Ice Cream Cake Protein Ice Cream

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

INGREDIENTS

1 premade ultra-filtered chocolate power protein shake (14 ounces) (or 1 ¾ cups low-fat chocolate milk or chocolate almond milk + 1 scoop/serving chocolate protein powder of choice)
1 tablespoon chocolate instant pudding mix
2-3 chocolate sandwich cookies, broken into pieces, for mix-in
2 tablespoons marshmallow creme

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

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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 pieces, and serve immediately.



SCOOP



CREAMiFit

EASY RECIPE



DIRECTIONS

1. In a large bowl, whisk chocolate protein shake and chocolate instant pudding mix 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 SCOOP, then Select CREAMIFIT.
5. With a spoon, create a 1 ½-inch wide hole that reaches the bottom of the pint. Add chocolate sandwich cookie pieces to the hole in the pint and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.

Strawberry Cheesecake Protein Ice Cream

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

INGREDIENTS

1 ¾ cups strawberry whole milk or almond milk + 1 scoop/serving protein powder of choice
1 teaspoon strawberry extract
1 tablespoon cheesecake instant pudding mix
1 teaspoon vanilla extract
¼ cup crushed graham crackers, for mix-in

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

TIP For additional strawberry flavor when using almond milk, add ½ teaspoon strawberry extract.

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.

FOR SOFT SERVE PROTEIN ICE CREAM

Follow steps 1-3, select SOFT SERVE, then select CREAMIFIT. 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 graham crackers, and serve immediately.



SCOOP



CREAMiFit

EASY RECIPE

DIRECTIONS

1. In a large bowl, whisk all ingredients together, except for graham cracker, 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 SCOOP, then Select CREAMIFIT.
5. With a spoon, create a 1 ½-inch wide hole that reaches the bottom of the pint. Add crushed graham crackers to the hole in the pint and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.

Salted Caramel Petzel Milkshake

PREP: 5 MINUTES
PROGRAM TIME: 1 ½ MINUTES
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 ¼ cup vanilla ice cream
¼ cup whole milk
2 tablespoons caramel sauce
½ cup pretzels, broken, plus more for garnish
2 pinches sea salt, divided

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. 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.
- 2.** Use a spoon to create a 1 ½-inch wide hole that reaches the bottom of the pint. Add milk, caramel sauce, pretzels, and half the sea salt to the hole.
- 3.** 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 SCOOP, then Select MILKSHAKE.
- 5.** When processing is complete, remove milkshake from pint and serve immediately. Garnish with more crushed pretzels and remaining sea salt.

SCOOP



Milkshake

EASY RECIPE

