Please make sure to read the enclosed safety instructions prior to using your unit.

NINJA swirl™ by CREAMi®

13-IN-1 SOFT SERVE & ICE CREAM MAKER

30+ DELICIOUS RECIPES

Your Guide to Creating Creamy Delights

Welcome to the Ninja Swirl™ by CREAMi® inspiration guide. From here you're just a few pages away from recipes, tips, tricks, and helpful hints to give you everything you need to process your favorite ingredients into healthy or indulgent creamy delights. Now let's get processing.

For more exciting delicious recipes, scan this code or visit **ninjacreami.com**

Additional Recipes

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Meet Your Ninja Swirl™ by CREAMi®

Soft Serve Handle
to control soft serve dispensing speed.

Soft Serve Nozzle
to dispense perfect cones.

13 One-Touch Programs
to customize a wide range of delicious treats.

Soft Serve Pints
to store your CREAMi® creations.

Drip Tray

Processing Release Button

Install Light Light will illuminate when unit is not fully assembled for use. When processing, if the install light is blinking, ensure the outer bowl is installed properly and the paddle is installed on the lid. When dispensing, if the install light is blinking, ensure the dispense lid has been installed.

Ready Light When all parts are correctly installed, the ready light will remain solid until processing or dispensing begins.

Processing Mode When selecting a processing mode, some programs may illuminate under both Scoop and Soft Serve. For programs that illuminate under Scoop, output will be harder and denser. For programs that illuminate under Soft Serve, output will be softer and lighter.

NOTE: If you plan to dispense your creation, we recommend using **SOFT SERVE** mode.

Countdown Timer Counts down remaining program time in minutes.

NOTE: Time may vary based on temperature of mixture.

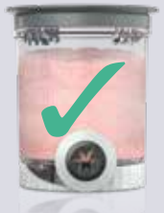
One-Touch Programs Each one-touch program is intelligently designed to whip up delicious creations. Programs vary in length and speed, depending on optimal settings, to get perfectly creamy results for that type of recipe.

NOTE: Time may vary based on temperature of mixture.

This is NOT a Blender

Do **NOT** process a solid block of ice or ice cubes.

Do **NOT** make a smoothie or process hard, loose ingredients.



Fruit must be crushed to release juices or combined with other ingredients and frozen before processing.

Get to Know the One-Touch Programs

13 One-Touch Programs

Create 7 CREAMi® Classic Scoops: Ice Cream, Sorbet, Lite Ice Cream, Gelato, Milkshake, Frozen Yogurt, Mix-in, and try...

6 new Soft Serve Programs: Ice Cream, Frozen Yogurt, Frozen Custard, Fruit Whip, Lite Ice Cream, and CREAMiFit.

SOFT SERVE					SOFT SERVE/ SCOOP
ICE CREAM	**LITE ICE CREAM**	**FRUIT WHIP**	**FROZEN CUSTARD**	**FROZEN YOGURT**	**CREAMIFIT**
Designed to bring the ice cream shop home to you. Expand upon your classic soft serve chocolate and vanilla to a whole new world of light, airy, fun, and exciting flavors.	Take your classic soft serve recipes to the next level by swapping for lower sugar/sugar alternative options.	Fruit Whip has the consistency of soft serve, but uses a dairy-free fruit mixture. Resulting in a sweet and tangy fruit flavor for a perfect lite refreshing sweet treat for hot summer days.	Elevate your custard based recipes into a richer, creamier, and swirlable texture.	Create yogurt shop quality treats ready for dispensing. Pour your favorite store-bought yogurts directly into the pint, then freeze and spin into a light and airy froyo treat.	A unique program for high-protein, lower calorie, and low-sugar mixtures. Offering a faster, longer program to whip air through ingredients at the touch of a button.

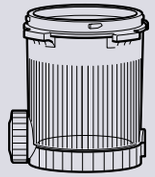
SCOOP					
ICE CREAM	**LITE ICE CREAM**	**SORBET**	**GELATO**	**FROZEN YOGURT**	**MILKSHAKE**
Designed for traditionally indulgent recipes. Great for turning dairy and dairy-alternative recipes into thick, creamy, scoopable ice creams.	Designed for health-conscious consumers to make keto, paleo, and dairy-free recipes that are low in sugar or use sugar substitutes.	Transform fruit-based recipes with high water and sugar content into creamy delights.	Transforms your cooked mixtures for Italian-style rich and dense ice cream.	Easily transform your favorite store-bought yogurts into healthy, creamy frozen treats with the touch of a button.	Designed to create quick and thick milkshakes. Simply combine your favorite ice cream (store-bought or homemade), milk, and mix-ins.

MIX-IN	RE-SPIN
Designed to fold in pieces of candies, cookies, nuts, cereal, or frozen fruit to customize your treat. **NOTE: Not recommended for Soft Serve recipes.**	Designed to ensure a smooth texture after running one of the preset programs. RE-SPIN is often needed when the mixture is very cold and the texture is crumbly rather than creamy. **NOTE: Not recommended when adding mix-ins.**

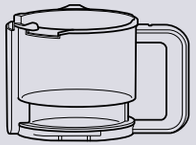
Processing Tools

Outer Bowl Lid
Locks Creamerizer Paddle in place.

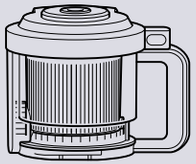
Creamerizer™ Paddle
Dual-functioning paddle finely shaves and mixes frozen ingredients into the creamiest treats.



Swirl Pints
BPA-free Swirl Pints for making and storing CREAMi® treats. Each comes with its own pre-installed nozzle.

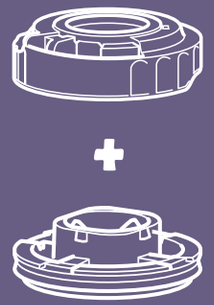


Outer Bowl
Securely holds pint in place during processing.

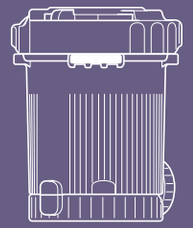


Ready to Process

Dispensing Kit

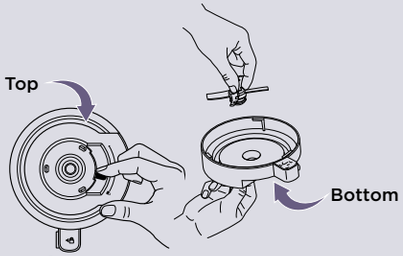


Dispense Lid + Swirl Press
Dispense lid locks Swirl Press in place. Dispense lid comes with Swirl Press preinstalled.
NOTE: For cleaning, the Swirl Press can be removed.

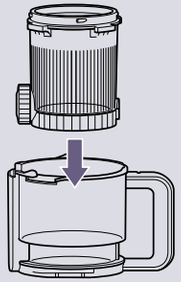


Ready to Dispense

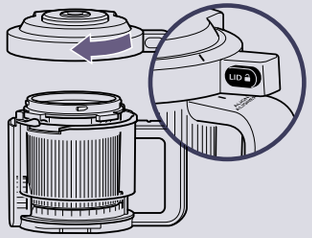
Getting Started Processing



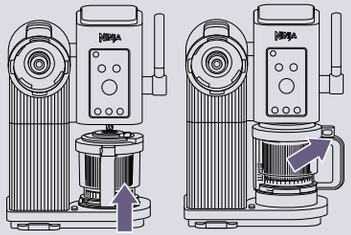
1. Pull back and hold the **white** paddle latch on **top** of outer bowl lid, then flip over and insert paddle on the **bottom** side of the lid.



2. Remove Swirl Pint from freezer. Install Swirl Pint to outer bowl.



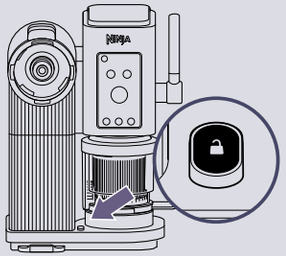
3. Install processing lid, placing so the lines on the lid and handle align.



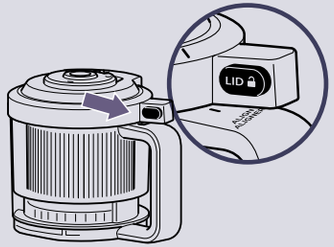
4. Plug in the unit. Slide outer bowl onto base with **handle centered on the unit**. Twist handle to the right to raise platform until you hear a click.

5. Press Power. Select **SOFT SERVE** or **SCOOP** as your processing mode. Then select your program. The timer will countdown the program.

NOTE: If selecting **SOFT SERVE**, see section on right **PICK THE RIGHT SOFT SERVE**—for the best program based on your ingredients.



6. When program is complete, hold the release button to the left of the outer bowl, twist bowl handle then, pull away from unit to remove.



7. Press the lid unlock button and twist to remove lid.

NOTE: If you selected **SCOOP**, remove pint and enjoy. If you selected **SOFT SERVE** and are ready to dispense, continue onto Step 8 on the next page.

Pick the Right Soft Serve

Make sure you choose the correct processing program.
Select SOFT SERVE plus one of the output programs when using the specified ingredients below:

Soft Serve Ice Cream

Full-Fat Dairy/ Dairy-Free + Sugar

Soft Serve Lite Ice Cream

Full-Fat Dairy + Low-Sugar/ Sugar Substitute

Fruit Whip

Fresh, Frozen, or Canned Fruit + Coconut Milk/ Dairy-Free Milk Agave Nectar/Honey

Frozen Yogurt

Yogurt or Dairy-Free Yogurt

Frozen Custard

Traditional Cooked Custard Mixture

CreamiFit™

Protein Shake/ Low-Sugar, High Protein Mixture

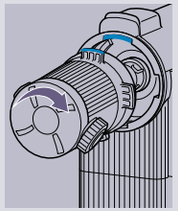
Optional Processing

FOR SCOOP ONLY
Use a spoon to create a 1 1/2 inch-wide hole that reaches the bottom of the processed base. Add chopped or broken mix-ins to the hole. Then process again using the **MIX-IN** program.

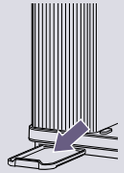
RE-SPIN can be used on a crumbly or powdery pint to make it creamy. **RE-SPIN** is often needed for very cold mixtures.

Dispensing with Soft Serve

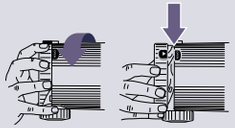
8. Remove pint from outer bowl. Locate the **dispense lid**. Place and twist the dispense lid onto the pint.



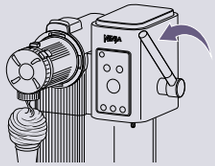
9. Install pint by aligning the blue pint tab with the **blue tab on the dispense area** on the left of the unit. Twist clockwise until you hear a click.



10. Pull out the drip tray from the base of the unit.



11. Twist the **white pint base** clockwise until it fully extends to the OPEN position.

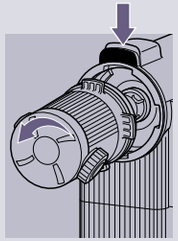


12. To dispense, pull the handle towards you. To stop dispensing, let go of the handle.

NOTE: It will take at least 10 seconds for the output to come out of the nozzle.

13. If you still have ice cream remaining in your pint, press the **RETRACT** button to retract the Swirl Press.

NOTE: Then Swirl Press will auto retract once the pint is empty or after 5 minutes of idle time.

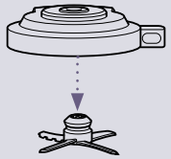


14. To release the pint, press and hold the **RELEASE** button while twisting the pint counterclockwise.

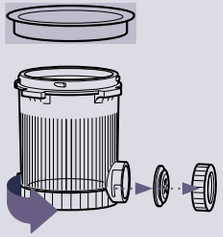
NOTE: If the Swirl Press retracts on its own and the countdown shows a flashing **"E"**, see troubleshooting section in the Quick Start Guide.

Cleaning & Disassembly

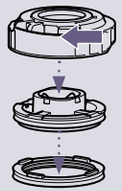
Clean After Each Use



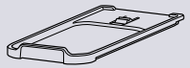
- Release paddle from processing lid by pulling back on the paddle latch.



- Twist the pint base so it is in the SWIRL position.
- Twist off nozzle and run water through the pint and nozzle to remove any ice cream residue.
- Remove nozzle gasket from nozzle for deep cleaning.
- Ensure pint base is open during dishwashing.

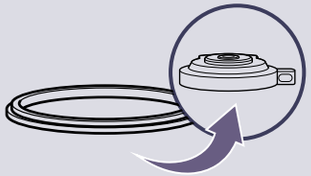


- Release the Swirl Press from the dispense lid by pulling back on the latch.
- Remove Swirl Press gasket after each use to remove trapped ice cream.

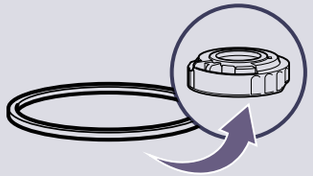


- Remove drip tray by pulling all the way out from the unit. Be sure to clean after each use before storing.

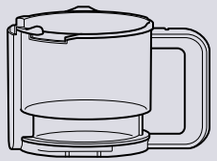
Periodic Cleaning



- Remove lid gasket periodically for deep cleaning.



- Remove lid gasket periodically for deep cleaning.



- Remove pint from outer bowl and rinse to remove any residue.

All parts are top-rack dishwasher safe or can be handwashed.

General Ingredients & Substitutes

WHAT IS XANTHAN GUM AND WHY DO I NEED IT?
Xanthan gum is a thickening and stabilizing agent that when added to your soft serve base helps create the perfect soft serve texture. Xanthan gum can be found in the baking aisle of most grocery stores. But don't worry if you can't find it—you can swap in 1 tablespoon instant pudding mix.

Dairy-free? Vegan? Low carb? You can still make delicious treats that fit your lifestyle. For the best results, be sure to follow the instructions, carefully measure, and use the tips below when making any substitutions.

Dairy Substitutes

Whole milk →	**Unsweetened** oat milk
Heavy cream →	**Unsweetened** coconut cream
Cream cheese →	Vegan cream cheese
Non-fat dry milk powder →	Coconut or oat dry milk powder
Yogurt →	cashew, almond or blended plant-based yogurt

Sugar Substitutes

For recipe specific substitutes, please refer to the recipes in the following pages.

Light corn syrup →	Raw agave nectar
Granulated sugar →	Raw agave nectar

NOTE:
- Make sure to use unsweetened substitutes and to whisk coconut cream by itself as the first step.
- If using sugar substitutes, use **SCOOP, LITE ICE CREAM** for classic mixtures and **SOFT SERVE, LITE ICE CREAM** for soft serve mixtures.

Freeze, then Creamify™ in minutes

Adjust your freezer's temp

For best results, set your freezer between 9°F and -7°F. The Ninja Swirl™ is designed to process mixtures within this range. (If your freezer temperature is within this range, your Swirl Pint should reach the appropriate temperature).

Place the Swirl Pint on a level surface

For best results, do not process a mixture if ingredients have been frozen at an angle or scooped out of and then re-frozen unevenly. (If frozen unevenly: melt, whisk, and then re-freeze the ingredients on a level surface).

Upright freezers work best

We recommend not using chest freezers, as they tend to reach extremely cold temperatures.

Freeze for 24 hours

While the Swirl Pint may appear frozen, it needs to reach an even colder temperature before it can be processed.

Chill your bowl

While the pint is processing, put a bowl in the freezer to chill to prevent your frozen treat from melting.

Frozen treats on demand

Make the most of your time by prepping several Swirl Pints at once. Keep these Swirl Pints in your freezer to Creamify on demand whenever the craving strikes.

Tips for the Creamiest Results

Pre-frozen ingredients taste sweeter

Worried your mixture might be too sweet? Don't worry, it won't taste as sweet after you freeze and process it into a frozen treat.

What to do about leftovers

For SCOOP outputs

Didn't finish your Swirl Pint? Flatten the top of your frozen treat with a spoon or spatula before refreezing. If the treat is hard after re-freezing, process it again on the **program you used to make it**. If it's soft, just scoop and enjoy it. Do not use RE-SPIN.

NOTE: If your treat contains mix-ins, processing again will further crush the mix-ins and create a new flavor.

For SOFT SERVE outputs

If you have already dispensed some of the ice cream, make sure to close the pint base, remove the nozzle, and clean out any ice cream that may remain in the chamber by rinsing the pint with water. Reinstall nozzle and flatten the top of your frozen treat with a spoon or spatula before refreezing for 24 hours. Then, process on the program you used to make your ice cream.

Making an ice bath

For recipes that require cooking the mixture, we recommend using an ice bath to quickly cool the mixture prior to freezing. To prepare an ice bath, fill a large bowl with ice and water. Then place your Swirl Pint in the ice water. Once your mixture has cooled below 40°F (5°C), place the Swirl Pint in the freezer.

EASY RECIPE

One-Ingredient Frozen Yogurt

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

INGREDIENTS

2 cups yogurt

Strawberry | Mixed Berry | Blueberry | Peach | Mango

MAKE IT DAIRY-FREE Swap in cashew, almond or blended plant-based yogurt for yogurt.

DIRECTIONS

Make sure pint base is closed. Pour yogurt into 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. Refer to page 6 for bowl assembly and unit interaction information.

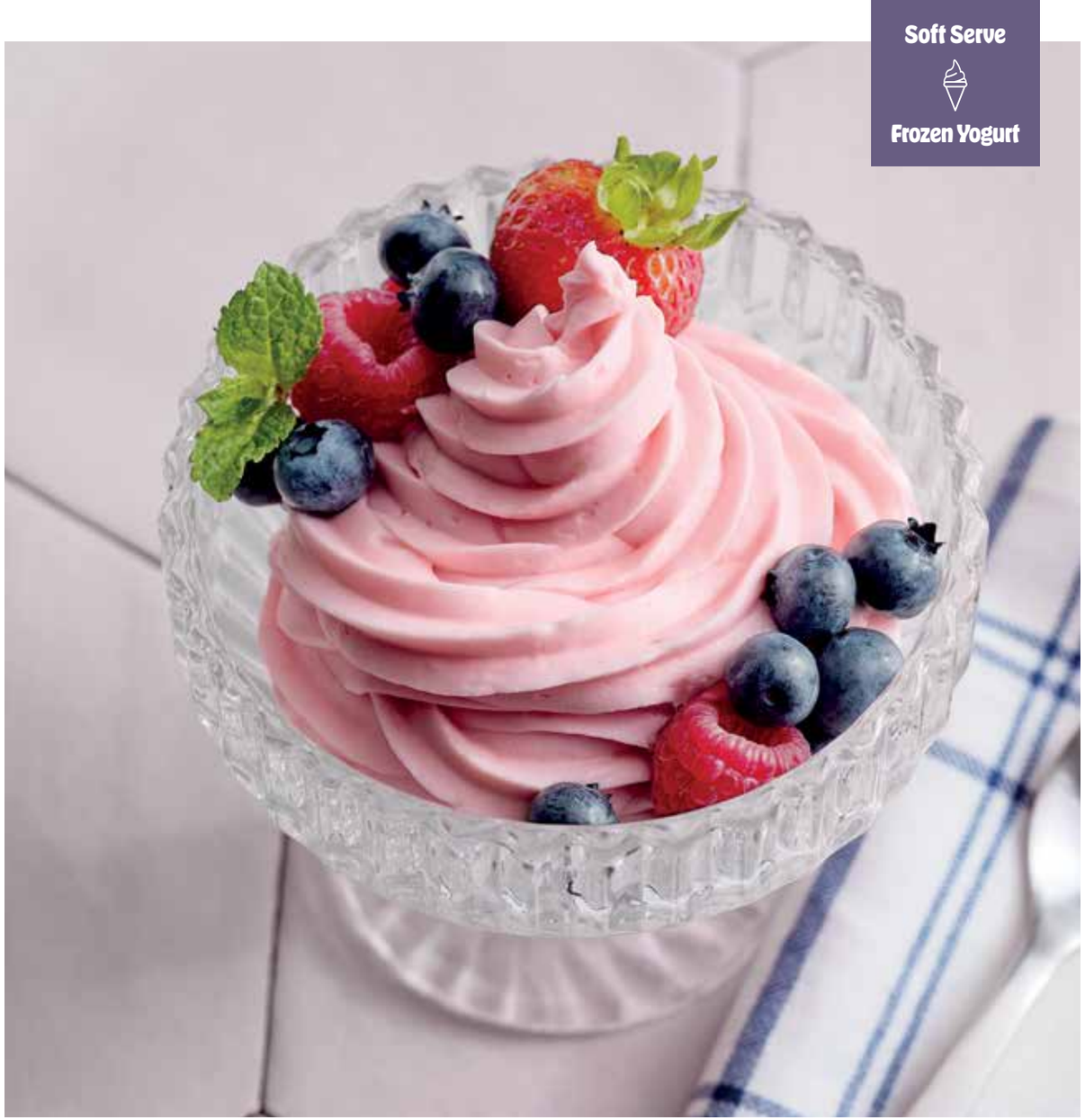
SOFT SERVE

FROZEN YOGURT

Select SOFT SERVE, then select FROZEN YOGURT.

When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

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



EASY RECIPE

Simple Store-bought Soft Serve

PREP: 2 MINUTES | **PROGRAM TIME:** 1 MINUTE | **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.

TOOLS NEEDED

Rubber spatula

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

DIRECTIONS

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.

Refer to page 6 for bowl assembly and unit interaction information.

RE-SPIN

Select RE-SPIN.

When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

EASY RECIPE

Vanilla Ice Cream
with Chocolate Chips

PREP: 5–10 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 1 1/2 MINUTES | **MAKES:** 4 SERVINGS | **BEST WITHIN:** 2 WEEKS

INGREDIENTS

1 tablespoon (1/2 ounce) PHILADELPHIA® Cream Cheese
1/3 cup granulated sugar
1 teaspoon vanilla extract
3/4 cup heavy cream
1 cup whole milk
1/4 cup mini chocolate chips, for mix-in

MAKE IT LITE Use 1/2 teaspoon stevia and 2 1/2 tablespoons raw agave nectar for granulated sugar. Process on the SCOOP, LITE ICE CREAM program.

TOOLS NEEDED

Large, microwave-safe bowl
Rubber spatula

We recommend using PHILADELPHIA® Cream Cheese

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.

DIRECTIONS

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.

Slowly mix in the heavy cream and milk until fully combined and sugar is dissolved.

Make sure pint base is closed. Pour mixture into an empty Swirl Pint. Place storage lid on pint and freeze for 24 hours.

Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.

Scoop
Ice Cream

SCOOP
ICE CREAM

Select SCOOP, then select ICE CREAM.

With a spoon, create a 1 1/2-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.

When processing is complete, remove ice cream from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

EASY RECIPE

Easy Vanilla 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 vanilla instant pudding mix
- 1 cup whole milk
- 3/4 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.

TOOLS NEEDED

Large bowl
Whisk

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

DIRECTIONS

In a large bowl, whisk together sugar and pudding mix.

Slowly add milk, heavy cream, and vanilla. Whisk to combine and sugar is dissolved.

Make sure pint base is closed. Pour mixture into an empty Swirl Pint. Place storage lid on pint and freeze for 24 hours.

Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.

SOFT SERVE
ICE CREAM

Select SOFT SERVE, then ICE CREAM

When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

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

No-Prep Inspiration Chart

Transform ordinary items from your pantry or fridge into extraordinary frozen delights.

INGREDIENTS	TREAT	PROCESS		PROGRAM
Dole® canned pineapple, mango, tropical fruit, or mandarin oranges	Sorbet	Fill to MAX FILL line with fruit, cover fruit to MAX FILL line with juice from can	Cover with lid and freeze for 24 hours	SCOOP, SORBET or SOFT SERVE, FRUIT WHIP
Eggnog	Frozen eggnog	Fill to the MAX FILL line with eggnog		SCOOP or SOFT SERVE, LITE ICE CREAM
Brewed coffee and coffee creamer	Vegan coffee frozen dessert	Stir 1/2 cup brewed cooled coffee, 1 1/2 cups vegan coffee creamer in pint until combined		SCOOP or SOFT SERVE, LITE ICE CREAM
Almond milk and coffee creamer	Easy vegan frozen dessert	Stir 1/2 cup unsweetened almond milk, 1 1/2 cups vegan coffee creamer in pint until combined		SCOOP or SOFT SERVE, LITE ICE CREAM
Cherry, blueberry, lemon, strawberry, apple pie filling	Sorbet/fruit whip	Fill to the MAX FILL line with pie filling		SCOOP, SORBET or SOFT SERVE, FRUIT WHIP
Mott's® applesauce	Apple sorbet/fruit whip	Fill to the MAX FILL line with applesauce		SCOOP, SORBET or SWIRL, FRUIT WHIP
Grapefruit cups	Grapefruit sorbet/fruit whip	Fill to MAX FILL line with grapefruit, cover fruit to MAX FILL line with juice from cup		SCOOP, SORBET or SOFT SERVE, FRUIT WHIP
Bottle chocolate milk	Frozen chocolate milk	Fill to the MAX FILL line with chocolate milk		SCOOP, LITE ICE CREAM
1 premade ultra-filtered vanilla **OR** chocolate power protein shake (14 ounces)	Protein ice cream/soft serve	Pour shake in pint		SCOOP or SOFT SERVE, CREAMIFIT™
Flavored yogurt: mango, peach, blueberry, strawberry, mixed berry	Frozen yogurt	Fill to the MAX FILL line with yogurt		SCOOP or SOFT SERVE, FROZEN YOGURT

TIP If your freezer is set to a very cold temperature, the treat may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Own the Cone

Pick a cone & dispense*
or scoop your ice cream

Cake Cone

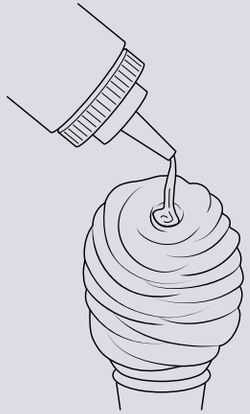
Waffle Cone

Sugar Cone

TIP: Fill the bottom of your cone with caramel sauce or chocolate fudge before adding your ice cream.

Pick a core
(Soft Serve only, optional)

Insert the rounded end of a wooden spoon or spatula 2–3 inches into ice cream, making a 1/4-inch hole, and fill with desired sauce.



Try it with your favorite sauce

Strawberry | Caramel | Chocolate | Butterscotch

*Please refer to page 6 for bowl assembly, unit interaction information, guidance on mix-ins, and dispensing instructions.

Fill 'em, Top 'em, Eat 'em

Pick a topping
Shells & Toppings (optional)

To create a shell, slowly drizzle over ice cream until it hardens.

Chocolate Shell | Cherry Shell | Candy Shell | Butterscotch Shell

For toppings, sprinkle and top ice cream as desired.

Chocolate Sprinkles | Rainbow Sprinkles | Cookie-Cake-Donut Crumbs | Candy Pieces | Buttercrunch | Chopped Nuts

Chocolate Soft Serve

Soft Serve
Ice Cream

EASY RECIPE

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
1 teaspoon vanilla extract

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

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

TOOLS NEEDED

Large bowl
Whisk

DIRECTIONS

1. In a large bowl, whisk together sugar, pudding mix, and cocoa powder.
2. Slowly add milk, heavy 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 Swirl Pint. Place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.
5. Select SOFT SERVE, then Select ICE CREAM.
6. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

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

Salted Caramel Soft Serve

Soft Serve
Ice Cream

EASY RECIPE

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 salt, optional
1 cup whole milk
3/4 cup + 1 tablespoon heavy cream
1/3 cup caramel sauce
1 teaspoon vanilla extract
1 teaspoon caramel extract

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

TOOLS NEEDED

Large bowl
Whisk

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.
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. Please refer to page 6 for bowl assembly and unit interaction information.
5. Select SOFT SERVE then select ICE CREAM.
6. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

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

Dairy-Free Chai Soft Serve

Soft Serve
Ice Cream

EASY RECIPE

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 vanilla instant pudding mix
1/2 cup unsweetened oat milk
1/2 cup chai tea concentrate
3/4 cup + 1 tablespoon unsweetened coconut cream
1 teaspoon vanilla extract

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

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

TOOLS NEEDED

Large bowl
Whisk

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 Swirl Pint. Place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.
5. Select SOFT SERVE, then Select ICE CREAM.
6. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

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

INTERMEDIATE RECIPE

Signature Vanilla 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
- 3 tablespoons non-fat dry milk powder
- 1/4 teaspoon xanthan gum
- 1 cup whole milk
- 3/4 cup 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.

TOOLS NEEDED

Large, microwave-safe bowl
Whisk

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.

DIRECTIONS

In a large microwave-safe bowl, whisk together sugar, dry milk powder, and xanthan gum.

Slowly add milk, heavy cream, and vanilla extract. Whisk to combine. Then microwave mixture for 45 seconds. Remove from microwave and whisk until fully combined and sugar is dissolved.

Make sure pint base is closed. Pour mixture into an empty Swirl Pint. Place storage lid on pint and freeze for 24 hours.

Soft Serve
Ice Cream

Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.

SOFT SERVE
ICE CREAM

Select SOFT SERVE, then ICE CREAM

When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

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

Chocolate Peanut Butter Soft Serve

Soft Serve
Ice Cream

INTERMEDIATE RECIPE

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

INGREDIENTS

1/3 cup granulated sugar
3 tablespoons non-fat dry milk powder
1/4 teaspoon xanthan gum
2 tablespoons cocoa powder
2 tablespoons peanut butter powder
1 cup chocolate whole milk
3/4 cup heavy cream
1 teaspoon vanilla extract

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.

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

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

TOOLS NEEDED

Large, microwave-safe bowl
Whisk

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 extract. Whisk to combine. Then microwave the mixture for 45 seconds. Remove from microwave and whisk 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. Refer to page 6 for bowl assembly and unit interaction information.
5. Select SOFT SERVE then select ICE CREAM.
6. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

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

Root Beer Float Soft Serve

Soft Serve
Ice Cream

INTERMEDIATE RECIPE

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

INGREDIENTS

1/3 cup granulated sugar
3 tablespoons non-fat dry milk powder
1/4 teaspoon xanthan gum
1 cup whole milk
3/4 cup heavy cream
1 teaspoon vanilla extract
1/2 teaspoon root beer extract

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.

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

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

TOOLS NEEDED

Large, microwave-safe bowl
Whisk

DIRECTIONS

1. In a large microwave-safe bowl, whisk together sugar, dry milk powder, and xanthan gum.
2. Slowly add milk, heavy cream, vanilla extract, and root beer extract. Whisk to combine. Then microwave the mixture for 45 seconds. Remove from microwave and whisk 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. Refer to page 6 for bowl assembly and unit interaction information.
5. Select SOFT SERVE then select ICE CREAM.
6. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

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

EASY RECIPE

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

3/4 cup + 1 tablespoon unsweetened coconut cream

1 teaspoon vanilla extract

1/4 teaspoon peppermint extract

2 drops green food coloring (optional)

TOOLS NEEDED

Large bowl

Whisk

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

DIRECTIONS

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.

Make sure pint base is closed. Pour mixture into an empty Swirl Pint. Place storage lid on pint and freeze for 24 hours.

Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.

Soft Serve

Lite Ice Cream

SOFT SERVE

LITE ICE CREAM

Select SOFT SERVE, then select LITE ICE CREAM.

When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

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

Butter Pecan Lite Soft Serve

Soft Serve

Lite Ice Cream

INTERMEDIATE RECIPE

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
1/4 teaspoon xanthan gum
1 cup whole milk
3/4 cup heavy cream
2 tablespoons agave nectar
1 teaspoon vanilla extract
1 teaspoon butter extract
Chopped candied pecans, for garnish

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

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

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 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. Refer to page 6 for bowl assembly and unit interaction information.
5. Select SOFT SERVE, then select LITE ICE CREAM.
6. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone, garnish with chopped pecans, and serve immediately.

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

Classic Tart Frozen Yogurt

Soft Serve

Frozen Yogurt

EASY RECIPE

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

INGREDIENTS

1 1/2 cups plain whole-milk yogurt
1/4 cup low-fat buttermilk
2 tablespoons lemon juice
1/4 cup granulated sugar
Fresh fruit of choice, diced, for garnish

TOOLS NEEDED

Large bowl
Whisk

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 Swirl Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.
4. Select SOFT SERVE, then select FROZEN YOGURT.
5. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone, garnish with fresh fruit, and serve immediately.

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

Birthday Cake Frozen Yogurt

Soft Serve
Frozen Yogurt

EASY RECIPE

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

INGREDIENTS

1 3/4 cups Greek whole-milk yogurt
1/4 cup heavy cream
2 teaspoons cake batter extract
1/4 cup granulated sugar
Rainbow sprinkles, for garnish

TOOLS NEEDED

Large bowl
Whisk

DIRECTIONS

1. In a large bowl, combine all ingredients together until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint. Place storage lid on the print and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.
4. Select SOFT SERVE, then Select FROZEN YOGURT.
5. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone, garnish with sprinkles, and serve immediately.

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

EASY RECIPE

Chocolate Hazelnut Frozen Yogurt

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

INGREDIENTS

1 1/2 cups plain whole milk yogurt
1 teaspoon vanilla extract
1/2 cup chocolate hazelnut spread
2 tablespoons cocoa powder

TOOLS NEEDED

Large bowl
Whisk

DIRECTIONS

In a large bowl, whisk together all ingredients until smooth.

Make sure pint base is closed. Pour mixture into an empty Swirl Pint. Place storage lid on pint and freeze for 24 hours.

Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.

Scoop
Frozen Yogurt

SCOOP
FROZEN YOGURT

Select SCOOP, then select FROZEN YOGURT.

When processing is complete, remove frozen yogurt from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

EASY RECIPE

Tropical Fruit Whip

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

INGREDIENTS

1 cup fresh or frozen pineapple, cut in 1/2-inch pieces

1/2 a fresh or frozen banana, cut in 1/2-inch pieces

3/4 cup unsweetened canned coconut milk

1/2 teaspoon vanilla extract

2 tablespoons honey

TOOLS NEEDED

Large bowl

Whisk

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

DIRECTIONS

Add pineapple and banana pieces to an empty Swirl Pint. Mix until combined.

In a bowl, whisk together canned coconut milk, vanilla extract, and honey until smooth. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint to cover the fruit and stir to combine.

Place storage lid on pint and freeze for 24 hours. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.

Soft Serve
Fruit Whip

SOFT SERVE
FRUIT WHIP

Select SOFT SERVE, then select FRUIT WHIP.

When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

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

Chocolate Banana Fruit Whip

Soft Serve
Fruit Whip

EASY RECIPE

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

INGREDIENTS

3 ripe bananas, mashed

3 tablespoons cocoa powder

1/2 cup unsweetened oat milk

1 teaspoon vanilla extract

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

TOOLS NEEDED

Large bowl

Spatula

DIRECTIONS

1. In a large bowl, mix all ingredients together.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint. Stir to combine. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.
4. Select SOFT SERVE, then select FRUIT WHIP.
5. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

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

Strawberry Kiwi Fruit Whip

Soft Serve
Fruit Whip

EASY RECIPE

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

INGREDIENTS

1/2 cup kiwi, peeled, cut in 1/2-inch pieces

1 1/2 cups fresh or frozen strawberries, cut in 1/2-inch pieces

3/4 cup unsweetened canned coconut milk

1/2 teaspoon vanilla extract

1 teaspoon lemon juice

2 tablespoons agave nectar

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

TOOLS NEEDED

Large bowl

Whisk

DIRECTIONS

1. Add kiwi and strawberries to an empty Swirl Pint and mix until combined.
2. In a bowl, whisk together canned coconut milk, vanilla extract, lemon juice, and agave nectar until smooth. **Make sure pint base is closed.** Pour into pint to cover the fruit. Stir to combine.
3. Place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.
5. Select SOFT SERVE, then select FRUIT WHIP.
6. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

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

Peach Mango Fruit Whip

Soft Serve

Fruit Whip

EASY RECIPE

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

INGREDIENTS

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

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

1/4 cup unsweetened canned coconut milk

1/2 teaspoon vanilla extract

1/4 cup reserved juice from can

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

TOOLS NEEDED

Large bowl

Whisk

DIRECTIONS

1. Add drained peaches and mango to an empty Swirl Pint and mix until combined.
2. In a bowl, whisk together canned coconut milk, vanilla extract, and reserved juice until smooth. **Make sure pint base is closed.** Pour into pint to cover the fruit. Stir to combine.
3. Place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.
5. Select SOFT SERVE, then select FRUIT WHIP.
6. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

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

EASY RECIPE

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 3/4 cups chocolate whole milk or almond milk + 1 scoop/serving protein powder of choice)

2 tablespoons cocoa powder

1 tablespoon chocolate instant pudding mix

1 teaspoon vanilla extract

TOOLS NEEDED

Large bowl

Whisk

DIRECTIONS

In a large bowl, whisk all ingredients together until smooth.

Make sure pint base is closed. Pour mixture into an empty Swirl Pint. Place storage lid on pint and freeze for 24 hours.

Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.

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

Scoop

CreamiFit™

SCOOP

CREAMiFIT

Select SCOOP, then select CREAMIFIT.

When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

FOR SOFT SERVE PROTEIN ICE CREAM Follow steps 1–3, select SOFT SERVE, then select CREAMiFIT. When processing is complete, refer to the Quick Start Guide for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

Strawberry Cheesecake Protein Ice Cream

Scoop

CreamiFit™

EASY RECIPE

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

INGREDIENTS

1 3/4 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

1/4 cup crushed graham crackers, for mix-in

TIP For additional strawberry flavor when using almond milk, add 1/2 teaspoon strawberry extract.

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

TOOLS NEEDED

Large bowl

Whisk

DIRECTIONS

1. In a large bowl, whisk all ingredients together until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.
4. Select SCOOP, then select CREAMIFIT.
5. With a spoon, create a 1 1/2-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.

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 if not adding mix-ins.

FOR SOFT SERVE PROTEIN ICE CREAM Follow steps 1–3, select SOFT SERVE, then select CREAMIFIT. When processing is complete, refer to the Quick Start Guide for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately topped with crushed graham cracker crumbs.

Peppermint Mocha Protein Soft Serve

Soft Serve

CreamiFit™

EASY RECIPE

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 3/4 cups low-fat chocolate milk or chocolate almond milk + 1 scoop/serving protein powder of choice)

1 tablespoon instant coffee

2 tablespoons cocoa powder

1 tablespoon chocolate instant pudding mix

1 teaspoon vanilla extract

1/4 teaspoon peppermint extract

Crushed peppermint candies, for garnish

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

TOOLS NEEDED

Large bowl

Whisk

DIRECTIONS

1. In a large bowl, whisk all ingredients together until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.
4. Select SOFT SERVE, then select CREAMIFIT.
5. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve topped with crushed peppermint candies.

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 if not adding mix-ins.

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

Pistachio Protein Soft Serve

Soft Serve

CreamiFit™

EASY RECIPE

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

INGREDIENTS

1 premade ultra-filtered vanilla power protein shake (14 ounces) (**or** 1 3/4 cups low-fat milk or almond milk + 1 scoop/serving protein powder of choice)

1 tablespoon pistachio instant pudding mix

1 teaspoon vanilla extract

2 drops green food coloring (optional)

Crushed shelled pistachios, for garnish

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

TOOLS NEEDED

Large bowl

Whisk

DIRECTIONS

1. In a large bowl, whisk all ingredients together until smooth.
2. **Make sure pint base is closed.** Pour mixture into an empty Swirl Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.
4. Select SOFT SERVE, then select CREAMIFIT.
5. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

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

CreamiFit™ Inspiration for Soft Serve

Recipes for your cone. First, pick your mixture

VANILLA	CHOCOLATE
1 premade (14-ounce) ultra-filtered vanilla power protein shake ***OR*** 1 3/4 cups low-fat milk or almond milk + 1 serving/scoop vanilla protein powder of choice	1 premade (14-ounce) ultra-filtered chocolate power protein shake ***OR*** 1 3/4 cups low-fat chocolate milk or chocolate almond milk + 1 serving/scoop chocolate protein powder of choice

Then, choose your flavor and process on SOFT SERVE, CREAMIFIT.

VANILLA BEAN	BIRTHDAY CAKE	CARAMEL MACCHIATO
Mixture: Vanilla **Flavoring:** 1 teaspoon vanilla bean paste 1 tablespoon French vanilla instant pudding mix	**Mixture: Vanilla** **Flavoring:** 1 teaspoon vanilla extract 1 tablespoon vanilla instant pudding mix **Toppings:** 2 tablespoons rainbow sprinkles	**Mixture: Vanilla** **Flavoring:** 2 tablespoons instant espresso 1 teaspoon vanilla instant pudding mix 1 teaspoon caramel extract **Toppings:** 2 tablespoons crushed toffee bar pieces
PEANUT BUTTER CUP	**COFFEE**	**SEA SALT CARAMEL**
Mixture: Vanilla **Flavoring:** 3 tablespoons peanut butter powder 1 tablespoon chocolate instant pudding mix **Topping:** 2 tablespoons mini peanut butter cups	**Mixture: Vanilla** **Flavoring:** 2 tablespoons instant coffee 1 tablespoon vanilla instant pudding mix	**Mixture: Vanilla** **Flavoring:** 1 teaspoon caramel extract 1/2 teaspoon kosher salt 1 tablespoon vanilla instant pudding mix
CINNAMON ROLL	**CHOCOLATE CAKE BATTER**	**CHOCOLATE CARAMEL BROWNIE**
Mixture: Vanilla **Flavoring:** 1 teaspoon vanilla extract 1 teaspoon cinnamon 1 tablespoon vanilla instant pudding mix **Topping:** Caramel sauce	**Mixture: Chocolate** **Flavoring:** 1 teaspoon vanilla extract 1 tablespoon chocolate instant pudding mix **Topping:** 2 tablespoons rainbow sprinkles	**Mixture: Chocolate** **Flavoring:** 1 teaspoon caramel extract 1 tablespoon chocolate instant pudding mix **Topping:** 2 tablespoons brownie pieces

CreamiFit™ Inspiration for Scoop

Recipes for scooping. First, pick your mixture

VANILLA	CHOCOLATE
1 premade (14-ounce) ultra-filtered vanilla power protein shake ***OR*** 1 3/4 cups low-fat milk or almond milk + 1 serving/scoop vanilla protein powder of choice	1 premade (14-ounce) ultra-filtered chocolate power protein shake ***OR*** 1 3/4 cups low-fat chocolate milk or chocolate almond milk + 1 serving/scoop chocolate protein powder of choice

Then, choose your flavor and process on SCOOP, CREAMIFIT. Add mix-ins on MIX-IN

PUMPKIN PIE	BLUEBERRY CRUMBLE	COOKIES & CREAM
Mixture: Vanilla **Flavoring:** 2 tablespoons pumpkin puree 1 teaspoon pumpkin spice 1 tablespoon vanilla instant pudding mix **Mix-in:** 2–3 vanilla wafer cookies, broken in pieces	**Mixture: Vanilla** **Flavoring:** 2 tablespoons blueberry preserves 1/4 teaspoon cinnamon 1 tablespoon vanilla Instant pudding mix **Mix-in:** 1/4 cup cinnamon-flavored granola	**Mixture: Vanilla** **Flavoring:** 1 teaspoon vanilla extract 1 tablespoon cookies & cream instant pudding mix **Mix-in:** 2–3 chocolate sandwich cookies, broken in pieces
MINT CHOCOLATE CHIP	**CHOCOLATE CHIP COOKIE DOUGH**	**CANDY BAR**
Mixture: Vanilla **Flavoring:** 1/2 teaspoon peppermint extract 1 tablespoon instant vanilla pudding mix 2 drops green food coloring (optional) **Mix-in:** 1/4 cup mini chocolate chips	**Mixture: Vanilla** **Mix-in:** 1/4 cup cookie dough pieces	**Mixture: Chocolate** **Flavoring:** 1 tablespoon chocolate instant pudding mix **Mix-in:** 2 tablespoons chopped honey roasted peanuts 2 tablespoons toffee pieces
RED VELVET	**CHOCOLATE MOCHA CHIP**	**CHOCOLATE ICE CREAM CAKE**
Mixture: Vanilla **Flavoring:** 1 teaspoon vanilla extract 1 tablespoon chocolate instant pudding mix 2 drops red food coloring **Mix-in:** 1/4 cup brownie pieces	**Mixture: Chocolate** **Flavoring:** 1 tablespoon instant coffee 1 tablespoon chocolate instant pudding mix **Mix-in:** 1/4 cup mini white chocolate chips	**Mixture: Chocolate** **Flavoring:** 1 teaspoon vanilla extract 1 tablespoon chocolate instant pudding mix **Mix-in:** 2–3 chocolate sandwich cookies, broken in pieces 2 tablespoons marshmallow creme

TIP Want to make it a Soft Serve? Process on SOFT SERVE, CREAMIFIT, and dispense. Top with desired mix-ins and enjoy.

CreamiFit™ Ice Cream Inspiration

Mix and match ingredients to create your favorite Soft Serve or Scoop CreamiFit combinations.

Horchata

Vanilla mixture
+ 1 tsp cinnamon
+ 1 tbsp vanilla instant pudding mix

Chocolate Peanut Butter

Chocolate mixture
+ 3 tbsps peanut butter powder
+ 1 tbsp. chocolate instant pudding mix

Spiced Rum

Vanilla mixture
+ 2 tsps rum extract
+ 1 tsp cinnamon
+ 1 tbsp.vanilla instant pudding mix

Frosted Lemonade

Vanilla mixture
+ 2 tsps lemon zest
+ 1 tsp lemon extract
+ 1 tbsp lemon instant pudding mix
+ 2 drops yellow food coloring (optional)

Creamsicle

Vanilla mixture
+ 2 tsps orange zest
+ 1 tsp orange extract
+ 1 tbsp vanilla instant pudding mix
+ 2 drops orange food coloring (optional)

Root Beer Float

Vanilla mixture
+ 1/2 tsp root beer extract
+ 1 tbsp vanilla instant pudding mix

Chocolate Banana

Chocolate mixture
+ 1 tsp banana extract
+ 1 tbsp banana instant pudding mix

Refer to the **pages 6–8** for bowl assembly, unit interaction information, guidance on mix-ins, and dispensing instructions.

ADVANCED RECIPE

Cookies & Cream Frozen Custard

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

INGREDIENTS

3 large egg yolks

1 tablespoon light corn syrup

1/4 cup granulated sugar

1 cup heavy cream

2/3 cup whole milk

1 whole vanilla bean, split in half lengthwise, scraped **OR** 1 teaspoon vanilla extract

4 chocolate sandwich cookies, filling removed, crushed, plus additional for garnish

TOOLS NEEDED

Small saucepan

Whisk

Rubber spatula

Instant-read thermometer

Fine-mesh strainer

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

DIRECTIONS

Place egg yolks, corn syrup, and sugar in a small saucepan and whisk until fully combined and sugar is dissolved.

Add heavy cream, milk, and vanilla bean or extract to saucepan. Stir to combine.

Add crushed sandwich cookies and place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F–175°F on an instant-read thermometer.

Make sure pint base is closed. Remove mixture from heat and pour through a 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.

Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.

SOFT SERVE

FROZEN CUSTARD

Select SOFT SERVE, then select FROZEN CUSTARD.

When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone top with crushed sandwich cookies and serve immediately.

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

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.

Cinnamon-Sugar Cereal Frozen Custard

Soft Serve
Frozen Custard
ADVANCED RECIPE

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

INGREDIENTS

1 1/4 cups heavy cream
1 cup whole milk
1 1/2 cups cinnamon sugar crunch cereal
3 large egg yolks
1 tablespoon light corn syrup
3 tablespoons granulated sugar
1 teaspoon vanilla extract
Cinnamon-sugar crunch cereal, crushed, for garnish

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

TOOLS NEEDED

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

DIRECTIONS

1. Add heavy cream, milk, and cereal to a large bowl. Allow mixture to sit for 15–30 minutes, stirring regularly to infuse cereal flavor into the liquid.
2. Place egg yolks, corn syrup, and sugar in a small saucepan. Whisk until fully combined and sugar is dissolved.
3. Pour the heavy cream, milk, cereal, and vanilla extract through a fine-mesh strainer into the saucepan containing the egg mixture. Press on the cereal with a spoon to release more liquid, then discard the cereal. Stir to combine.
4. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F–175°F on an instant-read thermometer.
5. **Make sure pint base is closed.** Remove saucepan from heat and pour through a fine-mesh strainer into an empty Swirl Pint. Place pint in an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
6. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.
7. Select SOFT SERVE, then select FROZEN CUSTARD.
8. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone, top with crushed cereal, and serve immediately.

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

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 they will scramble if overcooked. Additionally, cooking to this temperature range integrates the sugar and thickens the mixture, resulting in a smoother texture.

PB & J Frozen Custard

Soft Serve

Frozen Custard

ADVANCED RECIPE

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

INGREDIENTS

3 large egg yolks

1 tablespoon smooth peanut butter **or** peanut butter powder

1/4 cup raspberry jam

2 tablespoons granulated sugar

1 cup heavy cream

2/3 cup whole milk

1 teaspoon vanilla extract

1 teaspoon strawberry extract

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

TOOLS NEEDED

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

DIRECTIONS

1. Place egg yolks, peanut butter or peanut butter powder, raspberry jam, and sugar into a small saucepan. Whisk until fully combined.
2. Add heavy cream, milk, vanilla extract, and strawberry extract to saucepan. Stir to combine.
3. Place saucepan on stovetop over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F–175°F on an instant-read thermometer.
4. **Make sure pint base is closed.** Remove mixture from heat and pour through a fine-mesh strainer into an empty Swirl Pint. Place pint into 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. Refer to page 6 for bowl assembly and unit interaction information.
6. Select SOFT SERVE, then select FROZEN CUSTARD.
7. When processing is complete, refer to page 8 for extrusion assembly and interaction information. Dispense into a chilled bowl or cone and serve immediately.

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

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 they will scramble if overcooked. Additionally, cooking to this temperature range integrates the sugar and thickens the mixture, resulting in a smoother texture.

Dairy-Free Vanilla Coconut Ice Cream

Scoop

Ice Cream

EASY RECIPE

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

1/2 cup granulated sugar

1 teaspoon vanilla extract

MAKE IT LITE Use 1/4 cup stevia/cane sugar blend for granulated sugar. Process on the SCOOP, LITE ICE CREAM program.

TOOLS NEEDED

Large bowl

Whisk

DIRECTIONS

1. In a 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 Swirl Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.
4. Select SCOOP, then select ICE CREAM.
5. When processing is complete, remove ice cream from the pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Scoop

Lite Ice Cream

EASY RECIPE

Dairy-Free Lite Coffee Chip Ice Cream

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

INGREDIENTS

3/4 cup unsweetened coconut cream
1/4 cup monkfruit sweetener with erythritol
1/2 teaspoon stevia sweetener
1 1/2 tablespoons instant coffee granules
1 cup unsweetened rice milk
1 teaspoon vanilla extract
1/4 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

DIRECTIONS

1. In a large bowl, whisk the coconut cream until smooth.
2. Add the monkfruit 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. Refer to page 6 for bowl assembly and unit interaction information.
5. Select SCOOP, then select LITE ICE CREAM.
6. With a spoon, create a 1 1/2-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, add mix-ins or remove ice cream from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Mix-ins 101 for Scoop Recipes

Mix in chocolate, nuts, candy, fruit, and more to elevate any treat with bursts of flavor.

NOTE: Mix-Ins are not recommended when dispensing your ice cream. They will clog the nozzle and prevent dispensing. Only use mix-ins for SCOOP recipes.

Hard mix-ins
will remain intact.

Mix-ins like chocolate, candy, and nuts will not be broken down during the MIX-IN program. We recommend using mini chocolate chips and candies or pre-chopped ingredients.

Soft mix-ins
will get broken down.

Mix-ins like cereal, cookies, and frozen fruit will end up smaller after the MIX-IN program. We recommend using bigger pieces of soft ingredients.

FOR ICE CREAMS, GELATO , AND FROZEN YOGURT ONLY

We don't recommend
fresh fruit, sauces, and spreads as mix-ins.

Adding fresh fruit, fudge, and caramel sauces will water down your treat. Chocolate hazelnut spread and nut butters also do not mix well. We recommend using frozen fruit or chocolate/caramel shell toppings.

Follow these steps for Ice Creams, Gelato, and Frozen Yogurt

+

1. Make a mixture

Start by making any mixture in this inspiration guide, including dairy-free and lite bases.

Substitute extract, if desired

To make even more flavors, substitute vanilla extract with 1 teaspoon fruit, herb, or nut extract.

2. Freeze

Cover with lid and freeze for 24 hours.

Keep several prepped Swirl pints in your freezer to Creamify™ on demand.

3. Process

Press **SCOOP**, then select the program that matches your mixture:

ICE CREAM | LITE ICE CREAM
GELATO | FROZEN YOGURT
SORBET | CREAMIFIT

4. Add mix-ins

With a spoon, create a 1 1/2-inch wide hole that reaches the bottom of the Swirl pint. Add your mix-ins to the hole in the pint.

5. Process

Select the same processing mode, then press **MIX-IN** program.

Don't want to wait? Scoop in some store-bought ice cream into the Swirl pint and skip to step 4.

Ice Cream Inspiration

Chocolate Chip Cookie Dough

Mixture: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 1/4 cup edible frozen cookie dough chunks
1 tbsp mini chocolate chips

Rocky Road

Mixture: Vanilla
Flavoring:
3 tbsps cocoa powder
Mix-in: 2 tbsps almonds, chopped
2 tbsps mini chocolate chips
1 tbsp marshmallow topping

Cookies & Cream

Mixture: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 3 chocolate sandwich cookies (broken)

Mint Chocolate Chip

Mixture: Vanilla
(leave out vanilla extract)
Extract: 1/4 tsp peppermint extract (green food coloring, optional)
Mix-in:
1/4 cup mini chocolate chips

Maple Walnut

Mixture: Vanilla
(leave out vanilla extract)
Extract: 1 tsp maple extract
Mix-in: 1/4 cup walnuts (chopped)

Death by Chocolate

Mixture: Vanilla
Flavoring:
3 tbsps cocoa powder
Mix-in:
2 tbsps mini chocolate chips
2 tbsps brownie chunks

Pistachio

Mixture: Vanilla
(leave out vanilla extract)
Extract: 1/2 tsp almond extract (green food coloring, optional)
Mix-in: 1/4 cup pistachios (shells removed, chopped)

Sweet & Salty Snack Mix

Mixture: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 1 tbsp mini pretzels
1 tbsp potato chips (broken)
1 tbsp chocolate candies (broken)

Sundae Cone

Mixture: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 1 tbsp chocolate shell topping, 2 tbsps peanuts (chopped), 2 tbsps sugar cone pieces

Root Beer Float

Mixture: Vanilla
(leave out vanilla extract)
Extract: 1/2 tsp root beer extract
Mix-in: N/A

Peppermint Stick

Mixture: Vanilla
(leave out vanilla extract)
Extract: 1/4 tsp peppermint extract (red food coloring, optional)
Mix-in: 1/4 cup candy cane pieces

Coconut Chocolate Almond Bar

Mixture: Vanilla
(leave out vanilla extract)
Extract: 1 tsp coconut extract
Mix-in:
3 tbsps almonds (chopped)
1 tbsp chocolate shell syrup

Raspberry Chip

Mixture: Vanilla
(leave out vanilla extract)
Extract: 1 tsp raspberry extract
Mix-in:
1/4 cup mini chocolate chips

Rum Raisin

Mixture: Vanilla
(leave out vanilla extract)
Extract: 1 tsp rum extract
Mix-in: 1/4 cup raisins (soaked in hot water)

Caramel Chocolate Nut Cluster

Mixture: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 1/4 cup chocolate covered caramel candy (broken)
2 tbsps cashews (chopped)

Chocolate Toffee Crunch

Mixture: Vanilla
Flavoring:
3 tbsps cocoa powder
Mix-in: 1/4 cup chocolate toffee bar (broken)

S'mores

Mixture: Vanilla
Flavoring:
3 tbsps cocoa powder
Mix-in:
3 tbsps graham cracker pieces
1 tbsp marshmallow topping

Chocolate Peanut Butter Cup

Mixture: Vanilla
Flavoring:
3 tbsps cocoa powder
Mix-in: 1/4 cup mini peanut butter cups (broken)

Scoop

Sorbet

EASY RECIPE

One-Ingredient Fruit Sorbet

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

INGREDIENT

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

Pineapple

Peaches

Mixed fruit

Mangoes

Fruit cups

We recommend using DOLE® canned fruit

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.

DIRECTIONS

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.

Place storage lid on pint and freeze for 24 hours. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.

SCOOP

SORBET

Select SCOOP, then select SORBET.

When processing is complete, remove sorbet and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the sorbet may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more.

EASY RECIPE

Salted Caramel Pretzel Milkshake

PREP: 5 MINUTES | **FREEZE TIME:** 24 HOURS | **PROGRAM TIME:** 1 1/2 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

1 1/4 cup vanilla ice cream
1/4 cup whole milk
2 tablespoons caramel sauce
1/3 cup pretzels, broken, plus more for garnish
2 pinches sea salt, divided

DIRECTIONS

Make sure pint base is closed. Place ice cream in an empty Swirl Pint.

Use a spoon to create a 1 1/2-inch-wide hole that reaches the bottom of the pint. Add milk, caramel sauce, pretzels, and half the sea salt to the hole. Refer to page 6 for bowl assembly and unit interaction information.

SCOOP

MILKSHAKE

Select SCOOP, then select MILKSHAKE.

When processing is complete, remove milkshake from pint and serve immediately. Garnish with more crushed pretzels and remaining sea salt.

Scoop

Milkshake

Mix Up Your Milkshake

Add everything from chocolate and candy to nuts and fruit to shake things up.

1.
Add ice cream to pint

(Dairy, dairy-free,
and lite ice cream all work)

1 1/2 cups

2.
Add mix-ins

With a spoon, create a 1 1/2-inch wide hole
that reaches the bottom of the pint.
Add your mix-ins to the hole in the pint.

3.
Add milk

(Use whole milk, skim milk,
dairy-free milk, or coffee creamer)

1/2 cup

SCOOP

MILKSHAKE

4.
Process

Select SCOOP,
then MILKSHAKE

Don't want to wait? Use store-bought ice cream to make a milkshake. Enjoy today, no freezing time required.

Milkshake Inspiration

Strawberry Marshmallow

Ice Cream Flavor: Strawberry

Mix-ins:
1/4 cup marshmallow topping

Cookies & Cream Cheesecake

Ice Cream Flavor:
Cookies & Cream

Mix-ins:
2 tbsps PHILADELPHIA®
Cream Cheese, 3 chocolate
sandwich cookies (broken)

Chocolate Hazelnut

Ice Cream Flavor: Chocolate

Mix-ins: 2 tbsps chocolate
hazelnut spread

Salted Caramel Pretzel

Ice Cream Flavor: Vanilla

Mix-ins:
1/4 cup pretzels (broken),
2 tbsps caramel

Very Berry

Ice Cream Flavor: Vanilla

Mix-ins:
1/2 cup fresh mixed berries

Peanut Butter Brownie

Ice Cream Flavor: Chocolate

Mix-ins: 2 tbsps peanut butter,
1/4 cup brownie chunks

Dairy-Free Funfetti

Ice Cream Flavor:
Vegan Vanilla Almond

Milk: Vanilla almond milk

Mix-ins: 3 vegan sugar cookies
(broken), 2 tbsps sprinkles

Dairy-Free Peanut Butter Cookie

Ice Cream Flavor:
Vegan Vanilla Oat

Milk: Oat milk

Mix-ins: 1/4 cup peanut butter,
3 vegan chocolate chip cookies
(broken)

Dairy-Free Tahini & Chocolate Coffee

Ice Cream Flavor:
Vegan Coffee

Milk: Chocolate oat milk

Mix-ins: 1/4 cup tahini,
1 tbsp vegan chocolate fudge

ADVANCED RECIPE

Triple Chocolate Gelato

PREP: 5 MINUTES | **FREEZE TIME:** 24 HOURS | **COOK TIME:** 1 1/2 MINUTES
MAKES: 4 SERVINGS | **BEST WITHIN:** 2 WEEKS | **PROGRAM TIME:** 2 MINUTES

INGREDIENTS

- 4 large egg yolks
- 1/3 cup dark brown sugar
- 2 tablespoons dark cocoa powder
- 1 tablespoon chocolate fudge topping
- 3/4 cup heavy cream
- 3/4 cup whole milk
- 2 tablespoons chocolate chunks, chopped

TOOLS NEEDED

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

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.

DIRECTIONS

Place egg yolks, brown sugar, cocoa powder, and chocolate fudge in a small saucepan and whisk until fully combined and sugar is dissolved.

Add heavy cream and milk to saucepan and stir to combine.

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.

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 a fine-mesh strainer into an empty Swirl Pint.

Scoop
Gelato

Place pint in an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours. Remove pint from freezer and remove lid from pint. Refer to page 6 for bowl assembly and unit interaction information.

SCOOP

GELATO

Select SCOOP, then select GELATO.

When processing is complete, remove gelato from the pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

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.

NINJA

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13-IN-1 SOFT SERVE & ICE CREAM MAKER

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