

# Cuisinart® INSTRUCTION AND RECIPE BOOKLET



**The Fruit Scoop™ Frozen Dessert Maker Attachment**

**IC-50**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

---

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Turn dial to the OFF position and unplug your Cuisinart® Stand Mixer before fitting or removing the The Fruit Scoop™ Frozen Dessert Maker Attachment, after use and before cleaning.
3. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities. Cuisinart does not recommend the use of this appliance by children.
4. Avoid contact with moving parts and fitted attachments. To reduce the chances of bodily injury and/or damage to the Stand Mixer or The Fruit Scoop™ Frozen Dessert Maker Attachment, keep hands, clothing, cooking utensils, etc., away from the moving parts during operation.
5. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
6. Do not use more than one attachment at a time.
7. Do not use the stand mixer or attachment if it is damaged or if the cord is damaged. Have it checked and serviced before resuming use.
8. Do not use this attachment for anything other than its intended use.
9. Do not use outdoors.
10. To protect against the risk of electric shock, do not put the power unit in water or other liquids.
11. Do not let cord hang over edge of table or counter.
12. Never leave The Fruit Scoop™ Frozen Dessert Maker Attachment unattended while the Stand Mixer is running.

# SAVE THESE INSTRUCTIONS

## FOR HOUSEHOLD USE ONLY

### SPECIAL CORD SET INSTRUCTIONS

### UNPACKING INSTRUCTIONS

1. Place the gift box containing your Cuisinart® The Fruit Scoop™ Frozen Dessert Maker Attachment on a flat, sturdy surface before unpacking.
2. Remove the instruction booklet and tray.
3. Remove the freezer bowl, two paddles, paddle holder, splash guard, and drive assembly.

To assemble the The Fruit Scoop™ Frozen Dessert Maker Attachment, follow Assembly Instructions on page 4. Replace all packaging materials inside box and save the box for repackaging.

## TABLE OF CONTENTS

Important Safeguards . . . . .	2
Special Cord Set Instructions . . . . .	2
Unpacking Instructions . . . . .	2
Features and Benefits . . . . .	3
Assembling The Fruit Scoop™ Frozen Dessert Maker Attachment . . . . .	4
Frozen Fresh Fruit Dessert Tips . . . . .	5
Cleaning Storage and Maintenance . . . . .	5
Warranty . . . . .	6
Recipe Tips . . . . .	7
Recipes . . . . .	8

## FEATURES AND BENEFITS

- 1. Paddle Holder**  
Holds paddle in place. Fits into freezer bowl to churn ingredients during freezing process.
- 2. Fresh Fruit Paddle**  
Specially designed to mash and mix fresh fruit to create frozen desserts and drinks with a variety of textures and flavors.
- 3. Ice Cream Paddle**  
Mixes and aerates ingredients to create ice cream, frozen desserts and drinks.
- 4. Splash Guard with Pour Spout**  
Prevents splattering when mixing and adding ingredients. Guides ingredients into the bowl.
- 5. Freezer Bowl**  
Contains cooling liquid inside a double-insulated wall to keep bowl cool and temperature even. Ingredients freeze quickly and evenly.
- 6. Drive Assembly**  
Fits onto stand mixer's accessory port to connect paddle.



## BEFORE USING FOR THE FIRST TIME

Wash the splash guard, freezer bowl, paddle holder and paddles in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. DO NOT clean any of the parts with abrasive cleaners or hard implements.

---

## FREEZING TIME AND BOWL PREPARATION

The freezer bowl must be completely frozen before you begin your recipe. Before freezing, wash and dry the bowl completely. The length of time needed to reach the frozen state depends on how cold your freezer is. It is recommended that you place the freezer bowl in the back of your freezer where it is coldest. Be sure to place the freezer bowl on a flat surface in its upright position for even freezing.

Generally, freezing time is between 16 and 24 hours. To determine if it is completely frozen, shake the bowl. If you do not hear liquid moving between the walls of the bowl, the cooling liquid is frozen. We recommend leaving your bowl in the freezer at all times so it's always ready. Use the bowl immediately after removing from the freezer because cooling liquid defrosts quickly at room temperature.

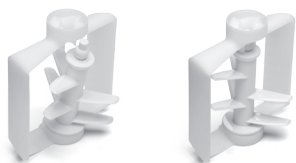
**Reminder:** Your freezer should be set to 0°F to ensure proper freezing of all foods.

## ASSEMBLING PADDLE AND PADDLE HOLDER

1. Set paddle holder on counter with open end down.



2. Insert the desired paddle into the paddle holder, setting the wide tab on the bottom of the paddle into the opening on the bottom of the paddle holder.



## MAKING FROZEN DESSERT

1. Prepare recipe ingredients from pages that follow or from your own recipe. If you use your own recipe, be sure it yields no more than 1½ quarts.
2. Remove the freezer bowl from the freezer. Set bowl onto mixer and twist to lock into place.  
**NOTE:** Bowl will begin to defrost quickly once it has been removed from freezer. Use it immediately after removing from freezer.



3. Assemble either the fresh fruit or ice cream paddle into paddle holder. Place the square metal end of the assembled paddle holder onto the raised hub in the bottom of the freezing bowl.



6. Place splash guard onto freezer bowl with pour spout to either side. Press firmly down to secure.
7. Attach the drive assembly to the mixer's accessory port – push up to secure.
8. Press the mixer's head-lift release lever, and lower mixing head to connect drive assembly to paddle assembly.
9. Turn mixer on to Speed 2 or 3, the former for fresh fruit and the latter for ice cream. Never use over Speed 3 for this ice cream maker attachment.
10. Immediately pour prepared ice cream base or fresh fruit through ingredient spout.  
**NOTE:** Ingredients must be added to the freezer bowl after unit is turned on.
11. Ice cream and fresh desserts will be done in 15 to 25 minutes, depending on the recipe and volume of the dessert you are making. Average mixing and freezing time for fresh fruit desserts is about 15 minutes. When the mixture has thickened to your liking, it is done. If you desire a firmer consistency, transfer the dessert to an airtight container and store in the freezer for 2 or more hours.  
**NOTE:** Do not store frozen desserts in the freezer bowl. Desserts will stick to the sides of the freezer bowl and may damage the bowl. Store only in a freezer-safe, airtight container.

---

## FROZEN FRESH FRUIT DESSERT TIPS

For frozen fresh fruit desserts, the fruits that work best and require only minimal preparation include softer items like bananas, mangoes, strawberries, kiwis, apricots and peaches.

Firm items like apples, pears or unripe peaches should first be cooked until soft, to achieve the smoothest, frozen results.

Cooking fruit is an opportunity to infuse it with flavors and spices like cinnamon and nutmeg or fresh herbs like mint or basil. If cooking fruit, chill completely before adding to the freezer bowl.

Harder items like coconut, hard-seeded items like pomegranate, pulpy items like citrus, or fibrous items like pineapple should be blended first or cut up into small pieces and mixed in with other, creamier fruits like bananas, mangoes or strawberries for best results.

For best results, cut fruit into 1-inch – 2-inch pieces.

Six cups of fruit is the recommended average for processing at one time.

Processing 6 cups of fruit usually takes about 15 to 20 minutes. Time will vary based on type of ingredients used, as well as amount.

Frozen fruit dessert consistency can be adjusted by adjusting the freeze time. The longer the fruit is processed, the smoother the consistency. For slushy-style drinks, run it for the least amount of time and add juice as a mix-in during the last couple of minutes

Most fruits can be ready to serve in as little as 15 minutes. The higher the water content, the faster the freeze. For instance, watermelon is ready in 10 minutes.

Higher water-content fruits, like melon, should be prepared in advance so some of the water can be drained and not frozen for the best consistency.

For melon, like cantaloupe and honeydew, where the fruit is rather firm, add fruit slowly to the freezer bowl and only add up to 5 cups.

Use very ripe fruits for the sweetest flavor. Simple syrup (equal parts sugar and water, see recipe on page 8) may be used as a sweetener.

Peel fruit and remove seeds before cutting and processing.

Store remaining sorbet or ice cream in an airtight container in the freezer. Before covering with lid, press a piece of wax paper directly on the sorbet or ice cream to prevent freezer burn. Remove sorbet from freezer about 15 to 20 minutes before serving. Ice cream may be removed 10 to 15 minutes before serving.

## ADDING INGREDIENTS

Ingredients such as chips and nuts should be added about 2 minutes before the recipe is complete. Once the dessert has begun to thicken, add the ingredients through the ingredient spout. Nuts and other ingredients should be no larger than a ¼-inch.

## SAFETY FEATURE

The Cuisinart® Fruit Scoop™ Frozen Dessert Maker Attachment is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the dessert is extremely thick, if the unit has been running for an excessively long period of time, or if added ingredients (nuts, etc.) are in extremely large pieces. To reset the unit, turn the dial to the OFF position and unplug the unit. Let the unit cool off. After a few minutes, you may turn the unit on again and continue making the dessert.

## CLEANING, STORAGE AND MAINTENANCE

### Cleaning

Clean the freezer bowl, mixing paddles, paddle holder, and splash guard in warm, soapy water. **DO NOT PUT FREEZER BOWL IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANERS OR IMPLEMENTS.** Wipe motor base clean with damp cloth. Dry all parts thoroughly.

The paddles, paddle holder, and drive assembly are all top-rack dishwasher safe.

### Storage

**DO NOT** put freezer bowl in freezer if bowl is wet. **DO NOT** store splash guard, mixing paddles, paddle holder or base in freezer. You may store the freezer bowl in the freezer for convenient, immediate use. Do not store frozen desserts in the freezer bowl in the freezer for more than 30 minutes at a time. Transfer frozen desserts to a freezer-safe, airtight container for longer storage in the freezer.

### Maintenance

Any other servicing should be performed by an authorized service representative.

---

# LIMITED ONE-YEAR WARRANTY (U.S. and CANADA only)

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Fruit Scoop™ Frozen Dessert Maker Attachment that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Fruit Scoop™ Frozen Dessert Maker Attachment will be free of defects in materials and workmanship under normal home use for 1 year from the date of original purchase.

We recommend that you visit our website, [www.cuisinart.com](http://www.cuisinart.com) for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Fruit Scoop™ Frozen Dessert Maker Attachment should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number, 1-800-726-0190, for additional information from our Consumer Service Representatives or send the defective product to Consumer Service at Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order made payable to Cuisinart (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

**NOTE:** For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

## CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer

may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

## BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Consumer Service Center at 1-800-726-0190 before returning the product to be serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Your Cuisinart® Fruit Scoop™ Frozen Dessert Maker Attachment has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

# RECIPE TIPS

The recipes that follow offer you a variety of options for delicious frozen desserts. You may create or use recipes of your own, as long as they yield no more than 1½ quarts.

- Frozen desserts from the Cuisinart® Fruit Scoop™ Frozen Dessert Maker Attachment use pure, fresh ingredients. Because of this, the desserts and drinks do not have the same characteristics as commercially prepared frozen desserts and drinks. Most store-bought versions use gums and preservatives to make them firmer. **If you desire a firmer consistency, transfer the dessert to an airtight container and store in the freezer until desired consistency is reached, usually two or more hours.**
- Some recipes use precooked ingredients. For best results, the mixture should be chilled overnight before using. Or, chill the recipe over an ice bath until it is completely cooled, before using.
- To make an ice bath, fill a large container with ice and water. Place saucepan or other container into the ice bath. Cool precooked ingredients completely.
- Prior to freezing, most recipes may be stored in the refrigerator for up to 3 days.
- You may substitute lower-fat creams (e.g., half and half), milk (reduced fat or lowfat) as well as non-dairy milks (soy, rice) for heavy cream and whole milk used in many recipes. However, keep in mind that the higher the fat content, the richer and creamier the result. Using lower-fat substitutes may change the taste, consistency and

texture of the dessert. When substituting, be sure to use the same volume of the substitute as you would have used of the original item. For example, if the recipe calls for 2 cups of cream, use a total of 2 cups of the substitute (such as 1 cup cream, 1 cup whole milk).

- You may substitute artificial sweeteners for sugar. If the recipe is to be precooked, add the sweetener after the heating process is complete and ingredients have cooked. Stir the mixture thoroughly to dissolve the sweetener.
- In recipes that use alcohol, add the alcohol during the last 2 minutes of the freezing process. Otherwise, the alcohol may impede the freezing process.
- When making sorbet, be sure to test the ripeness and sweetness of the fruit before you use it. The freezing process reduces the sweetness of the fruit so that it will taste less sweet than the recipe mixture. If the fruit tastes tart, add sugar to the recipe. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe.
- The following Cuisinart recipes will yield up to 1½ quarts of dessert. When pouring ingredients in through the ingredient spout, **DO NOT** fill the freezer bowl higher than ¼ inch from the top of the freezer bowl. The ingredients will increase in volume during the freezing process.
- When making more than one recipe at a time, be sure the freezer bowl is completely frozen before each use. Additional freezer bowls may be purchased on the Cuisinart website ([www.cuisinart.com](http://www.cuisinart.com)).
- Make sure paddle and splash guard are in place before turning on machine.
- For fresh fruit frozen dessert tips, see page 5.

Fruit	Extras	Preparation	Yield
Apple	Spices such as cinnamon, nutmeg, cloves, allspice. Simple syrup. Maple syrup.	Peeled, cored and cut into 2-inch pieces. Apples must be cooked with other flavorings first. Cool completely and then prepare frozen dessert	6 medium apples = 3 cups
Apricot	Extracts (vanilla, almond); toasted nuts; simple syrup; honey	Pitted and cut into 1-inch pieces	2 pounds apricots = 3½ cups
Banana	Other fruits (berries, mango, etc.); melted chocolate, cinnamon; coconut; honey	Cut into 1-inch pieces	6 medium-large bananas = 4 cups
Berries (blackberry, blueberry, raspberry)	Banana; mango; granulated sugar; citrus zest (such as orange or lime)	Berries can be churned either fresh or cooked (and cooled)	6 cups mixed berries = 4 cups
Cranberry	Warm spices such as cinnamon, star anise, cloves, nutmeg; sugar (cranberries are very tart!)	Must cook cranberries with sugar. Cool completely and then prepare frozen dessert	5 cups = 3½ cups
Kiwi	Fresh Mint; Citrus juice and zest (lime or orange); simple syrup	Peel and cut into 1-inch pieces	8 medium kiwi = 3½ cups
Mango	Ginger; vanilla extract; coconut; berries; cherries; bananas; melted chocolate; fresh mint	Peeled, pitted and cut into 2-inch pieces	2 large mangoes = 3½ cups
Peach	Spices such as cinnamon and nutmeg; oats; nuts; brown or granulated sugar; honey; extracts (vanilla or almond)	Peeled, pitted and cut into 1-inch pieces. Cook with sweeteners and spices. Cool completely and then prepare frozen dessert	6 medium peaches = 3½ cups
Pear	Honey; extracts (vanilla or almond); nuts	Peeled, cored and cut into 2-inch pieces. Hard pears should be cooked with any flavorings and then cooled completely before preparing frozen dessert. Soft pears can be frozen without cooking	6 medium pears = 3½ cups
Strawberry	Mango; banana; other berries; fresh basil; simple syrup	Hulled and halved	6 cups = 3 cups

---

# RECIPES

## FRESH FRUIT

Kiwi-Lime Pucker .....	8
Riesling Pear Sorbet.....	8
Simple Fruit "Sorbet" .....	8
Simple Syrup.....	9

## ICE CREAMS

Simple Vanilla Ice Cream.....	9
Double Chocolate Ice Cream .....	9
Salted Caramel Ice Cream .....	9
Coconut Ice Cream with Chocolate Chunks...	10
Hot Fudge Sauce .....	11

### Kiwi-Lime Pucker

*Sweet and sour, this kiwi sorbet is a refreshing, low-calorie dessert.*

Makes about 2½ cups

- ¼ cup Simple Syrup (see recipe on next page)**
- 1 teaspoon fresh lime juice**
- 1 teaspoon grated lime zest**
- 8 medium, ripe kiwis, peeled and cut into 1-inch pieces (about 2 cups)**

1. Mix the simple syrup, lime juice and zest together in a small measuring cup or bowl. Set aside
2. Fit the Freezer Bowl to the base of the Cuisinart® Stand Mixer. Be sure that it is securely locked into place. Insert the assembled fresh fruit paddle, cover and lower head. Set to Speed 2. While the mixer is running, put the kiwis into the frozen freezer bowl and then follow with the combined syrup mixture.
3. Allow to churn until desired consistency, about 15 to 20 minutes.

*Nutritional information per serving (½ cup): Calories 100 (6% from fat) • carb. 25g • pro. 2g • fat 1g • sat. fat 0g chol. 0mg • sod. 4mg • calc. 28mg • fiber 3g*

### Riesling Pear Sorbet

*Pears and Riesling, a quintessential flavor combination for autumn, are delicious together in this guilt-free, creamy sorbet.*

Makes about 6 cups

- 6 medium pears, peeled, cored and cut into 2-inch pieces**
- 1 cup sweet Riesling wine**
- 2 tablespoons honey**
- 1 teaspoon pure vanilla extract**

1. Put all ingredients into a medium saucepan set over medium heat. Bring mixture to a boil and then reduce heat to maintain a simmer. Allow to simmer until pears are very soft and Riesling has slightly thickened, about 20 to 25 minutes, depending on the firmness of the pears. Cool completely.
2. Once the pear mixture is fully cooled, fit the Freezer Bowl to the base of the Cuisinart® Stand Mixer. Be sure that it is securely locked into place. Insert the assembled fresh fruit paddle, cover and lower head. Set to Speed 2. While the mixer is running, pour the mixture into the frozen freezer bowl.
3. Allow to churn until desired consistency, about 15 to 20 minutes.

*Nutritional information per serving (½ cup): Calories 63 (1% from fat) • carb. 13g • pro. 0g • fat 0g • sat. fat 0g chol. 0mg • sod. 3mg • calc. 3mg • fiber 1g*

### Simple Fruit "Sorbet"

*Keep the bananas, but use any other favorite fruit to come up with your own blend. Bananas are a good base and lend a creaminess to almost any combination.*

Makes about 4 cups

- 2 cups ripe bananas (about 2 large bananas), cut into 1-inch pieces**
- 2 cups mango (about 1 medium mango), cut into 1-inch pieces**
- 1 cup strawberries, hulled and halved**

1. Fit the Freezer Bowl to the base of the Cuisinart® Stand Mixer. Be sure that it is securely locked into place. Insert the assembled fresh fruit paddle, cover and lower head. Set to Speed 2. While the unit is running, put all of the fruit into the frozen freezer bowl.
2. Allow to churn until desired consistency, about 15 to 20 minutes.

*Nutritional information per serving (½ cup): Calories 49 (5% from fat) • carb. 12g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 1mg • calc. 8mg • fiber 1g*



---

## Simple Syrup

Simple syrup is a great ingredient to have on hand. It can be stored in an airtight container in the refrigerator for up to one week. Use in cocktails, homemade lemonade, or stir into seltzer water.

Makes 1½ cups

- 1 cup water**
- 1 cup granulated sugar**

1. Put water and sugar into a small saucepan and place over medium-high heat. Once mixture comes to a boil, stir to make sure all sugar is dissolved and then remove from heat.
2. Cool completely before using.

*Nutritional information per serving (¼ cup): Calories 80 (0% from fat) • carb. 24g • pro. 0g • fat 0g • sat. fat 0g chol. 0mg • sod. 1mg • calc. 0mg • fiber 0g*

## Simple Vanilla Ice Cream

*This ice cream can easily be dressed up by adding your favorite chopped candies or sprinkles at the end of churning.*

Makes about 6 cups

- 1 cup whole milk**
- ¾ cup granulated sugar**
- Pinch kosher salt**
- 2 cups heavy cream**
- 2 teaspoons pure vanilla extract**

1. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate at least 2 hours, preferably overnight. Whisk mixture together again before continuing.
2. Fit the Freezer Bowl to the base of the Cuisinart® Stand Mixer. Be sure that it is securely locked into place. Insert the assembled ice cream paddle, cover and lower head. Set to Speed 3. While the unit is running, pour the mixture into the frozen freezer bowl.
3. Allow to churn until thickened, about 15 to 20 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

*Nutritional information per serving (½ cup): Calories 200 (67% from fat) • carb. 18g • pro. 1g • fat 15g • sat. fat 10g • chol. 57mg • sod. 37mg • calc. 51mg • fiber 0g*

## Double Chocolate Ice Cream

*For the chocolate lover.*

Makes about 6 cups

- ¾ cup cocoa powder, sifted**
- ½ cup granulated sugar**
- ⅓ cup packed light or dark brown sugar**
- Pinch kosher salt**
- 1 cup whole milk**
- 2 cups heavy cream**
- 1½ teaspoons pure vanilla extract**
- ½ cup Hot Fudge Sauce, warm (see recipe, page 10)**

1. In a medium bowl, whisk together the cocoa, sugars and salt. Add the milk and, using a hand mixer on low speed or a whisk, beat to combine until the cocoa, sugars and salt are dissolved. Stir in the heavy cream and vanilla extract. Cover and refrigerate at least 2 hours, preferably overnight. Whisk mixture together again before continuing.
2. Fit the Freezer Bowl to the base of the Cuisinart® Stand Mixer. Be sure that it is securely locked into place. Insert the assembled ice cream paddle, cover and lower head. Set to Speed 3. While the unit is running, pour the mixture into the frozen freezer bowl.
3. Allow to churn until thick, about 15 to 20 minutes. Just before finishing, add the Hot Fudge Sauce and allow it to mix into the churning ice cream for about 1 minute. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

*Nutritional information per serving (½ cup): Calories 267 (25% from fat) • carb. 23g • pro. 2g • fat 17g • sat. fat 11g • chol. 62mg • sod. 36mg • calc. 27mg • fiber 1g*

## Salted Caramel Ice Cream

*This decadent combination will satisfy your sweet and salty cravings.*

Makes about 6 cups

**Ice Cream Base:**

- 1¼ cups whole milk**

- 1¼ cups heavy cream
- ⅓ cup granulated sugar, divided
- Pinch kosher salt
- 1½ teaspoons pure vanilla extract
- 4 large egg yolks

**Caramel Sauce:**

- ½ cup granulated sugar
- ¼ teaspoon kosher salt
- 2 to 3 tablespoons water (enough to cover sugar to make it seem like wet sand)
- ¼ cup heavy cream
- 2 tablespoons unsalted butter
- Flaked sea salt, for garnish

1. In a medium saucepan set over medium-low heat, whisk together the milk, cream, half of the sugar, salt and vanilla extract. Bring the mixture just to a boil.
2. While the milk/cream mixture is heating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or whisk, beat until mixture is pale and thick.
3. Once the milk/cream mixture has come to a slight boil, whisk about ⅓ of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should take about 10 to 15 minutes, depending on the pot being used and the stove.
4. Pour the mixture through a fine mesh strainer and bring to room temperature. Cover and refrigerate 1 to 2 hours, preferably overnight.
5. Once the ice cream base has sufficiently cooled, prepare the caramel sauce. Put the sugar, salt and water in a heavy bottomed, small saucepan set over medium heat. Keep an eye on the caramel and allow it to cook until amber in color (the color of light maple syrup). Remove from heat and stir in the heavy cream and butter (it will froth a bit, so add it slowly). Whisk together and then set aside until ready to use. Allow to cool to room temperature.
6. Reserve 2 tablespoons of the caramel sauce and add the rest to the ice cream base; whisk well to combine.
7. Fit the Freezer Bowl to the base of the Cuisinart® Stand Mixer. Be sure that it is securely locked into place. Insert the assembled ice cream paddle, cover and lower head. Set to Speed 3. While the unit is

running, pour the mixture into the frozen freezer bowl.

8. Mix until thickened, about 15 to 20 minutes. Add the reserved 2 tablespoons of the caramel sauce and allow it to churn until just swirled in, no more than 30 seconds. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving. Garnish with a pinch of the flaked sea salt.

*Nutritional information per serving (½ cup):* Calories 206 (65% from fat) • carb. 15g • pro. 2g • fat 14g • sat. fat 9g • chol. 110mg • sod. 29mg • calc. 39mg • fiber 0g

## Coconut Ice Cream with Chocolate Chunks (dairy free)

*Rich and creamy with the perfect amount of chocolate in every bite.*

Makes about 6 cups

- 2 cans (13.5 ounces each) coconut milk (do not use “lite”)
- ¾ cup granulated sugar
- Pinch kosher salt
- 1 teaspoon pure vanilla extract
- 4 ounces semisweet chocolate (about ¾ cup), melted and kept warm (can use dairy-free or carob chips)

1. Using a blender or in a bowl with an immersion blender on low speed, mix the coconut milk, sugar, salt and vanilla extract until very smooth with no clumps. Chill for at least 2 hours, preferably overnight. Whisk mixture before continuing.
2. Fit the Freezer Bowl to the base of the Cuisinart® Stand Mixer. Be sure that it is securely locked into place. Insert the ice cream paddle, cover and lower head. Set to Speed 3. While the unit is running, pour the mixture into the frozen freezer bowl.
3. Allow to churn until thick, about 15 to 20 minutes. Slowly drizzle in the melted chocolate; allow it to churn to fully mix for an additional 1 or 2 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

*Nutritional information per serving (based on ½ cup):* Calories 206 (60% from fat) • carb. 21g • pro. 1g • fat 15g • sat. fat 13g • chol. 0mg • sod. 29mg • calc. 3mg • fiber 1g

---

## Hot Fudge Sauce

*No sundae bar is complete without homemade hot fudge.*

Makes about 1¾ cups

<b>⅔</b>	<b>cup heavy cream</b>
<b>⅓</b>	<b>cup light corn syrup</b>
<b>⅓</b>	<b>cup packed light brown sugar</b>
<b>¼</b>	<b>cup cocoa powder, sifted</b>
<b>¼</b>	<b>teaspoon kosher salt</b>
<b>2</b>	<b>tablespoons unsalted butter</b>
<b>1</b>	<b>teaspoon pure vanilla extract</b>
<b>6</b>	<b>ounces semisweet chocolate, chopped</b>

1. In a heavy-bottomed saucepan, combine all ingredients except for semisweet chocolate. Set over medium-low heat and bring to a slight boil. Add chocolate and whisk to combine.

The sauce is best when served hot or warm. If using at another time, cool to room temperature and then store in the refrigerator; reheat before serving. Hot Fudge Sauce will keep in the refrigerator for up to 1 week.

*Nutritional information per serving (2 tablespoons):*

*Calories 183 (50% from fat) • carb. 23g • pro. 1g • fat 11g  
• sat. fat 7g • chol. 23mg • sod. 57mg  
calc. 6mg • fiber 1g*

---

©2016 Cuisinart  
150 Milford Road  
East Windsor, NJ 08520

Printed in China  
16CE019284

Trademarks or service marks of third parties referred to herein are  
the trademarks or service marks of their respective owners.

**IB-14222-ESP**