

# Ice Cream Maker Recipes

*Note: Please read the Use & Care instructions included with the Pampered Chef Ice Cream Maker prior to use.*

- Place the bowl of the Ice Cream Maker into the freezer for at least 8 hours, or overnight.
- For most recipes, the ice cream will be a “soft-serve” consistency when it first comes out of the machine.
- For firmer ice cream, cover the bowl with the Stretch-Fit Lid and place in the freezer for 2–4 hours.
- Heavy Whipping Cream contains 36-40 percent or more milk fat.
- Whipping Cream contains only 30-35 percent milk fat.
- Light cream can contain anywhere from 18 percent to 30 percent fat, but usually has about 20 percent.
- Half and half is between 10.5 percent and 18 percent milk fat.
- Whole Milk contains 3.5 percent fat

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### **Basic vanilla ice cream**

2 cups (500 mL) heavy whipping cream  
1 cup (250 mL) whole milk  
½ cup (125 mL) sugar  
1 tsp (5 mL) vanilla extract

1. Combine ingredients in a Classic Batter Bowl and whisk for 1 minute, or until the sugar is dissolved. For best results return mixture to refrigerators for 30 mins.
2. Remove the bowl from the freezer and attach the assembled clear lid to the bowl.
3. Set the timer for 20 minutes. Once the paddle starts rotating, pour the cream mixture into the bowl.
4. When the Ice Cream Maker stops turning, remove the clear lid and serve, or store in the freezer for later use.

### Variations to Vanilla

*Candy:* Add 3-4 chopped Reese Cups or your favorite, coarsely chopped candy bar.

*Strawberry:* Add pureed thawed strawberries in sugar (about 1/2 cup) and used unsweetened Coconut/Almond Milk in place of the whole milk and used splenda in place of sugar.

*Coffee:* Add mini chocolate chips, vanilla powder and 1tsp of coffee extract. Churn for 30 minutes.

*Mudslide:* Add 2oz vodka, 2oz brewed coffee chilled, 2oz Bailey's Irish Cream, 2oz Kahlua  
Combine ingredients. Chill in fridge then put into Ice Cream Maker for 30 minutes. Freeze 2 hours.

*Wine:* substitute wine for milk and churn for extra 15min. Place in silicone measuring cup to harden. Top with toasted coconut and fresh pineapple!!

### **Low Carb**

2 cups heavy whipping cream  
1 cup full fat coconut milk  
1/2 cup of Swerve (sugar substitute)  
1 tsp Vanilla (or lemon)

### **Chocolate**

2 cups heavy whipping cream  
1 cup whole milk  
½ cup sugar  
1 tsp vanilla extract  
1/4 cup cocoa powder

1. Combine sugar and cocoa in small bowl.
2. In saucepan over medium heat, warm cream and milk.
3. When cream and milk mixture is warm, whisk in sugar and cocoa mixture and vanilla. Whisk until sugar is dissolved and mixture is well combined.
4. Chill in refrigerator overnight.

### **Dark Chocolate**

1 1/2 cups milk  
2 cups heavy whipping cream  
1 cups sugar  
1 tsp vanilla  
1/2 cup special dark cocoa

1. Mix milk, sugar & cocoa until well blended.
2. Add heavy whipping cream & vanilla.
3. Refrigerate 30 mins.
4. Ice cream maker for 35 mins.
5. Add grated Ghirardelli 60% Cocoa chips at the end. Topped with honey roasted almonds.

### **Chocolate Frosty**

2 cups heavy whipping cream  
1 can sweetened condensed milk  
1/3 cup unsweetened cocoa

1. Churn for 30mins

### **Caramel Ice Cream**

2 cups heavy whipping cream  
1 can caramel condensed milk

1. Combined and churn for 35 mins for soft serve or store in freezer 2-4 hours.

### **Chocolate Peanut Butter**

2 ounces semisweet chocolate  
4 tablespoons cocoa powder  
1 1/2 cups milk  
2 eggs, lightly beaten  
2/3 cup sugar  
1 cup whipping cream  
1 teaspoon pure vanilla extract  
1/2 cup peanut butter

1. Melt chocolate over low heat.
2. Gradually stir in cocoa powder and milk while continuing to heat.
3. Beat sugar into eggs in a separate bowl.
4. Stir hot chocolate/milk mixture into eggs.
5. Add cream and vanilla extract and cool completely.
6. Stir a cup of ice cream mixture into peanut butter.
7. Once mixed, stir into rest of ice cream mixture.
8. Add to Ice Cream Maker and Churn for 20-30 mins.

### **Chocolate Peanut Butter**

2 cups of chocolate almond milk  
1 cup heavy whipping cream  
1/3 c of pb powder

1. Mix ingredients and chill it for 15-20 mins.
2. Churn for 25 mins.

### **Pistachio**

1. Follow the steps for the basic vanilla recipe
2. With 5 mins left add chopped Pistachio
3. For green coloring, dry roast pistachio shells in a pan and add a little of the milk from the recipe. Then add the colored milk to the recipe once cold.

### **Strawberry**

2 cups heavy cream (3/4 cup whipping and 1 1/4 cup heaving whipping)

1 cup milk

3/4 cup sugar

1/8 tsp salt

1 tbsp vanilla

1 lb macerated strawberries, juice drained

1. Process Strawberries with MFP
2. Add 1/2 of sugar and let set over night.
3. Mix cream, milk, sugar, salt and vanilla until sugar is dissolved.
4. Drain strawberries and add strawberries to milk mixture.
5. Pour contents into ice cream maker and churn for 30 mins.
6. Meanwhile, use strawberry juice, whipping cream and a little sugar to the Whipped Cream Maker and plunge until whipped for a topping.

### **Strawberry**

1 lb fresh strawberries, cleaned and hulled

1 1/4 cup sugar, divided

2 cups heavy cream

1 cup whole milk

1 tsp vanilla extract

1/8 tsp (0.5 mL) salt

1. Place the bowl of the Ice Cream Maker into the freezer for at least 8 hours, or overnight.
2. Coarsely chop the strawberries in the Manual Food Processor. Combine the chopped strawberries and 1/2 cup (125 mL) of the sugar. Cover and refrigerate for 1 hour.
3. Combine the remaining ingredients in a bowl and whisk until the sugar is dissolved.
4. Pour the strawberries into a small colander sitting inside a bowl and strain out the resulting syrup (save for another use). Add the strawberries to the cream mixture and stir to combine.
5. Remove the Ice Cream Maker bowl from the freezer and attach the assembled clear lid to the bowl.
6. Set the timer for 30 minutes. Once the paddle starts rotating, pour the mixture into the bowl.
7. When the Ice Cream Maker stops turning, remove the clear lid and serve, or store in the freezer for later use.

### **Strawberry**

2 cups heavy whipping cream

1 cup whole milk

1 tsp strawberry extract

1 cup strawberries, hulled and chopped with food chopper or MFP

1. Churn for 30 minutes for soft serve consistency and then froze to harden up completely.

### **Strawberry Basil Ice Cream Recipe**

14oz can sweetened condensed milk

5 oz can evaporated milk

1.5 cups whole milk

2 tbsp sugar

1/8 tsp salt

16oz strawberries

2 tbsp chopped fresh basil

2 tbsp fresh squeezed lemon juice

1. Combine first 5 ingredients in 8 cup batter bowl and chill for 2 hours in fridge.
2. Meanwhile pulse basil, strawberries, lemon juice in Manual Food Processor.
3. After 2 hours, mix strawberry mixture into milk mixture.
4. Start Ice Cream Machine and set for 45 minutes. Pour milk/strawberry mixture in.
5. Cover with clean towels and do not disturb til it shuts off.
6. Enjoy soft serve immediately. Or freeze in leakproof glass container and freeze for several hours for harder ice cream.

### **Raspberry Lime Cheesecake Chunk**

2 cups heavy whipping cream

1 cup whole milk

1 Pint fresh raspberries

1 tbsp Lime Zest

3 drops cheesecake flavoring (optional))

1. Combine all ingredients in Classic Battet Bowl and add to Ice Cream maker.
2. Set timer for 20 minutes, then during last 3 minutes, crumble in Raspberry Shortbread cookies.
3. Freeze 30 additional minutes, then serve!

### **Chunky Monkey**

- 1 1/2 cups heavy whipping cream
- 1 1/2 cups whole milk
- 1/2 cup to 1 cup sugar - depending on ripeness of bananas
- 1 tsp vanilla
- 2 mashed ripe bananas in the MFP

1. Mix together in Classic Batter Bowl, add contents to the Ice Cream Maker and churn about 30 mins.
2. *Optional:* Add 8 chopped golden Oreos and 4 chopped mini Hershey Bars with Almonds.

### **Almond Joy**

- 1 1/2 cup heavy whipping cream
- 1 1/2 cup whole milk
- 3/4 cup sugar
- 1tsp vanilla
- 1/4 cup grated coconut in heavy syrup (from a can)
- 1 cup toasted coconut
- 1 capful coconut extract

1. Combine ingredients in classic batter bow and add to maker. Churn 30 mins.
2. Add sliced almonds (about half a bag)
3. Add chocolate chunks/chips (a whole lot!!!)
4. Freeze a few hours to firm up.

### **Mint chocolate Chip**

- 2 cups heavy whipping cream
- 1 cup whole milk
- 1/2 cup sugar
- 1tsp vanilla extract
- 2-3 Tbsp Cream de Mint to taste

1. Combine and churn for 30 mins
2. Mini chocolate chips once ice cream has thickened after about 20 mins.
3. Add a little green food coloring

## Coffee

1½ cups heavy cream

½ cup whole milk

½ cup sugar

1 tbsp instant coffee granules

2 egg yolks

1 tsp vanilla extract

*Optional:* crushed Oreos

1. Place the bowl of the Ice Cream Maker into the freezer for at least 8 hours, or overnight.
2. Combine the cream, milk, sugar, and coffee in a small saucepan. Bring to a gentle boil over medium heat. Remove the pan from the heat.
3. Meanwhile, whisk the egg yolks in a Classic Batter Bowl. Slowly add 1 cup (250 mL) of the hot cream into the egg yolks to temper the eggs. Slowly add the egg mixture back into the hot cream. Cook over medium-low heat, stirring occasionally for about 5 minutes, or until the mixture thickens enough to coat the back of a spoon and reaches 165°F (75°C).
4. Remove the pan from the heat and pour the mixture into a clean bowl. Cover the bowl and let it chill in the refrigerator for at least 2 hours, or until it reaches 45°F (7°C).
5. Remove the Ice Cream Maker bowl from the freezer and attach the assembled clear lid to the bowl.
6. Set the timer for 20 minutes. Once the paddle starts rotating, pour the mixture into the bowl.
7. When the Ice Cream Maker stops turning, remove the clear lid and serve, or store for later use.

## Maple

1 1/2 cups heavy cream

1 1/2 cup whole milk

1/2 cup maple syrup

1 tsp Cinnamon

1/2 t vanilla

1. Combine all ingredients into Classic Batter bowl.
2. Add contents to the Ice Cream Maker. Churn for 25-30 mins.



**Flavored with oils**

2 cups heavy whipping cream  
1 cup milk or califia brand toasted coconut  
3/4 C xylitol or swerve  
1 T vanilla

1. Put in your ice cream maker for 20-30 mins
2. Add a few drops of food grade lavender essential oil or Peppermint oil
3. Or cacao powder if you like chocolate

**Big Red Ice Cream**

1 can Eagle Condensed Milk (not fat free!!!!)  
1 liter Big Red Soda

1. Mix together well and chill for at least 1 hour.
2. Place in ice cream maker and churn for 30 minutes.

**Orange Pineapple Sherbet**

1 can Eagle Condensed Milk (not fat free!!!!)  
1 liter orange soda  
1 8 oz can crushed pineapple.

1. Mix together well and chill for at least 1 hour.
2. Place in ice cream maker and churn for 30 minutes.

**Low Sugar Vanilla**

2 cups of Fage fat free Greek plain yogurt  
2 tsp Splenda or 1/3 cup agave or 1/3 cup honey  
8 strawberries, sliced and diced in the MFP

1. Churn for 20 minutes

### **Strawberry Greek Frozen Yogurt**

2 cups (500 mL) plain Greek yogurt (full fat)

½ cup (125 mL) blue agave syrup

8 medium strawberries, hulled

1. Place the bowl of the Ice Cream Maker into the freezer for at least 8 hours, or overnight.
2. Finely chop the strawberries with the Food Chopper to measure 1 cup (250 mL).
3. In a medium mixing bowl, combine the yogurt, syrup, and strawberries.
4. Remove the Ice Cream Maker bowl from the freezer and attach the assembled clear lid to the bowl.
5. Set the timer for 20 minutes. Once the paddle starts rotating, pour the mixture into the bowl.
6. When the Ice Cream Maker stops turning, check the doneness. The frozen yogurt should be a thick, soft-serve consistency. If needed, add more time until the desired consistency is reached. Yogurt is best served immediately.

### **Cherry Frozen Yogurt**

3 cups Greek Vanilla Non Fat Yogurt

1/2 cup heavy cream

1/4 cup sugar

1/4 teaspoon salt (to cut the sweet)

1 cup chopped pitted cherries

1. Add yogurt, cream and sugar in Batter Bowl and whisk.
2. Pour into Ice Cream Maker and turn on
3. Chop cherries to make 1 cup with the Manual Food Processor or the Food Chopper
4. Spoon into the Ice Cream Maker while churning and Mix for 25+ minutes
5. Freeze in freezer safe container for 4+ hours.

*Optional: add in 1/4 cup mini chocolate chips*

### **Tropical Breeze Frozen Yogurt**

3 cups Greek Vanilla Non Fat Yogurt

1/2 cup heavy cream

1/4 cup sugar

1/4 teaspoon salt (to cut the sweet)

1 cup chopped frozen tropical fruit mixture

1. Add yogurt, cream and sugar in Batter Bowl and whisk.
2. Pour into Ice Cream Maker and turn on.
3. Chop frozen fruit to make 1 cup with the Manual Food Processor or the Food Chopper
4. Spoon into the Ice Cream Maker while churning and Mix for 25+ minutes
5. Freeze in freezer safe container for 4+ hours.

*Optional:* add in 1/4 cup toasted coconut

### **Fresh Mixed Berry Frozen Yogurt**

¾ cup skim milk

1/3 cup granulated sugar

4 cups low-fat plain Greek yogurt

2 cups fresh mixed berries (blueberries, red raspberries and blackberries)

1 tsp vanilla extract (if needed)

1. For a smoother consistency, add the berries to the manual food processor and process to desired consistency.
2. Add milk, sugar and yogurt to Classic Batter Bowl mixing until sugar is fully Intergrated. Add mixed berries and stir into yogurt mixture.
3. Set the ice cream maker on for 20 minutes and allow the blade to begin churning. Add in yogurt mixture and let churn for 20 mins. Serve or place back into the freezer.

### **Rocky Road Ice Cream**

2 cups coconut milk  
1 cup almond milk  
3/4 cup coconut sugar or honey  
1/3 cup cocoa powder  
1 tsp sea salt  
1/2 cup marshmallows, chopped  
1/2 cup walnuts, chopped

1. In a mixing bowl, combine milks, sugar, cocoa and salt.
2. Blend until sugar has dissolved.
3. Pour into an ice cream machine and churn according to directions.
4. Once ice cream has finished churning, pour into a large bowl and stir in marshmallow pieces and walnuts.

### **Vegan Strawberry Ice Cream**

1 can (13.66 oz) unsweetened coconut milk  
½ cup sugar  
2 tbsp coconut oil, melted  
1 tsp (5 mL) vanilla extract  
¼ cup (50 mL) fresh strawberries, chopped

1. Place the bowl of the [Ice Cream Maker](#) into the freezer for at least 8 hours, or overnight.
2. Combine the coconut milk, sugar, coconut oil, and vanilla extract in a [Classic Batter Bowl](#) and whisk for 1 minute, or until the sugar is dissolved.
3. Add the strawberries and stir to combine.
4. Remove the Ice Cream Maker bowl from the freezer and attach the assembled clear lid to the bowl.
5. Set the timer for 20 minutes. Once the paddle starts rotating, pour the mixture into the bowl.
6. When the Ice Cream Maker stops turning, remove the clear lid and serve, or store for later use.

*Variation:* Instead of strawberry, added fresh banana and enough vegan chocolate chips to be happy.

Substitute LITE Coconut milk in the can and reduced the sugar to 1/3 cup and the coconut oil to 1 Tbls OR Pure Maple Syrup instead of sugar

### **Paleo Chunky Monkey**

1 can (13.5 oz) of full fat coconut milk

2 bananas

1/2 cup dark mini chocolate chips (we used Enjoy Life brand)

1/3 cup chopped walnuts or pecans

1/2 tsp almond extract

2 tbsp to 1/4 cup of raw honey, depending on how sweet your bananas are, and how sweet you like it

1. Mix coconut milk, bananas, honey and almond extract in a blender for just a minute until blended
2. Pour mixture into an ice cream maker
3. When ice cream starts to thicken, sprinkle in nuts and chocolate chips
4. Note: if you start with cold coconut milk the ice cream will harden faster. I always keep a cold can handy in my fridge to whip up a quick treat!
5. Once it's done, eat it up little monkey!

### **Mango**

3 fresh mangos processed in the MFP

1 tbsp lemon juice

1 cup of simple syrup - 1 to 1 ratio of sugar and water on the stove or microwave

1. Churn for 20-25 mins

## Homemade Salted Caramel Sauce

*Add at the end of your ice cream*

Yield: 1 cup Prep Time:10 minutes, plus cooling

Follow these easy instructions to create sweet salted caramel sauce at home.

Perfect for cakes, cupcakes, cookies, ice cream, cheesecake, sweet breads and more!

1 cup granulated sugar

6 Tablespoons salted butter, room temperature cut up into 6 pieces

1/2 cup heavy cream

1 teaspoon salt

1. Heat granulated sugar in a medium saucepan over medium heat, stirring constantly with a high heat resistant rubber spatula or wooden spoon.
2. Sugar will form clumps and eventually melt into a thick brown, amber-colored liquid as you continue to stir. Be careful not to burn.
3. Once sugar is completely melted, immediately add the butter. Be careful in this step because the caramel will bubble rapidly when the butter is added.
4. Stir the butter into the caramel until it is completely melted, about 2-3 minutes. A whisk helps if you find the butter is separating from the sugar.
5. Very slowly, drizzle in 1/2 cup of heavy cream while stirring. Since the heavy cream is colder than the caramel, the mixture will rapidly bubble and/or splatter when added.
6. Allow the mixture to boil for 1 minute. It will rise in the pan as it boils.
7. Remove from heat and stir in 1 teaspoon of salt. Allow to cool down before using.
8. Make ahead tip: You can make this caramel in advance. Make sure it is covered tightly and store it for up to 2 weeks in the refrigerator. Warm the caramel up for a few seconds before using in a recipe. This caramel is OK at room temperature for a day if you're traveling or gifting it.

### *Recipe Notes:*

Unsalted butter may be used instead, though I prefer salted. No other changes need to be made to the recipe if using unsalted.

- Heavy cream (approximately 36% milk fat) may also be sold as whipping cream.
- Light whipping cream (30% milk fat), or double cream (48% milk fat) may be substituted.
- Do not use milk. Room temperature cream is best.
- Avoid doubling or tripling this recipe. The added volume could prevent the sugar from melting evenly and properly. Make a couple batches instead.

### **Death by Chocolate Hot Fudge Sauce**

1 cup cream (actually works with half and half, too!)

1 cup white sugar

1 cup butter

1 cup brown sugar

1 cup cocoa

2 tsp. vanilla

(opt. 2 T. brandy or liqueur)

1. Mix in large saucepan, cream, butter, and sugars. Bring to a boil over medium high heat. Let boil for 2 minutes. Remove from heat and whisk in cocoa. Stir until smooth, and add vanilla. Serve over ice cream, cake or as a dip for fruit.
2. Note: A good quality cocoa makes a difference. Don't bother with the bargain brands. Penzey's makes a high fat cocoa - both Dutch process and regular. Both are excellent in recipes. (I use Droste)