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See www.pickyourown.org/allaboutcanning.htm for many other canning directions and recipes

Dolly Madison Ice Cream Maker Instructions

There are basically 3 steps:

1. **Make the custard the night before** (or at least several hours before, as it must cool to about 40 F (4 C) before you can put it in the ice cream maker
2. **Then pour the custard into the ice cream maker canister** and fill the area around it with layers of ice and salt
3. **Then let it go** until the custard is frozen into ice cream

Ice cream recipes

- Vanilla
 - [Vanilla ice cream](#)
 - [Lowfat vanilla ice cream](#)
 - [Sugarless, lowfat vanilla ice cream](#)
- Chocolate
 - [Chocolate ice cream](#)
 - [Lowfat chocolate ice cream](#)
 - [Sugarless, lowfat chocolate ice cream](#)
- Strawberry
 - [Strawberry ice cream](#)
 - [Low-fat reduced calorie strawberry ice cream](#)
- Fruit
 - [How to make ice cream with your own fruit!](#) (raspberry, blueberry, peach, etc.)
 - [How to make sugar-free, fat free fruit ice cream](#) (raspberry, blueberry, peach, etc.)
 - [How to make sugar-free, low fat fruit ice cream](#) (raspberry, blueberry, peach, etc.)
- Others - Coffee, Gelato, Sorbet, Frozen Yoghurt, etc.
 - [How to make Gelato](#)

<https://pickyourown.org/Dolly-Madison-Ice-Cream-Maker-Instructions.php>

- [How to make sugar-free, fat free coffee ice cream](#)
- [How to make sweet corn ice cream](#)
- Coming in April: How to make frozen yogurt
- Coming in April: How to make sorbet

Materials and Ingredients

- Previously made ice cream mixture (commonly called a “custard”) made using any ice cream recipe;
- either 5 cups of rock salt or 4 cups of table salt, and
- about 17 pounds of crushed ice.

Preparation

1. Pre-clean

Before using your ice cream maker, be sure all parts of thoroughly washed. The removable parts and ice cream bucket can be washed in warm water with a mild detergent. Do not get water in the motor nor submerge the motor. Wipe the exterior with a damp cloth if necessary.

2. Get set up

Place the machine on a flat surface and plug it in. To make the ice cream, you will need three ingredients: Chill the ice cream can and ice cream mixture in the refrigerator before starting.

3. When the can and ice cream mixture are chilled, pour the mixture into the can to a level no more than three-quarters full. The ice cream will expand as it freezes, and you do not want it to overflow.

4. Cover the can with the lid. Be sure it "catches" in the notch on the machine and locks in place.

5. Assemble the ice cream machine. Place the metal ice cream can into the bucket, then place the dasher--the piece that churns the ice cream--into the can. Top the lid with the motor driver and turn it counterclockwise to lock it in place. Turn on the machine.
6. While the can is turning, place 2 inches of ice at the bottom of the bucket. Pour 1/2 cup of salt over the ice. Continue layering until you reach the top of the bucket.
7. Continue churning the ice cream until it is "set," which will take 20 to 40 minutes.
8. When the motor stops churning, that means it is done! Wipe away the ice and salt from the top of the ice cream can. Lift the lid and remove the dasher. Pack down the ice cream using the back of a spoon. Replace the lid, insert the provided cork into the top of the cover, and place the can in your freezer to harden for several hours, or eat it right then, if you like soft-serve!

Cleaning and Maintenance

After using your ice cream maker, be sure all parts of thoroughly washed. The removable parts and ice cream bucket can be washed in warm water with a mild detergent. Do not submerge the motor. Wipe the exterior with a damp cloth if necessary.