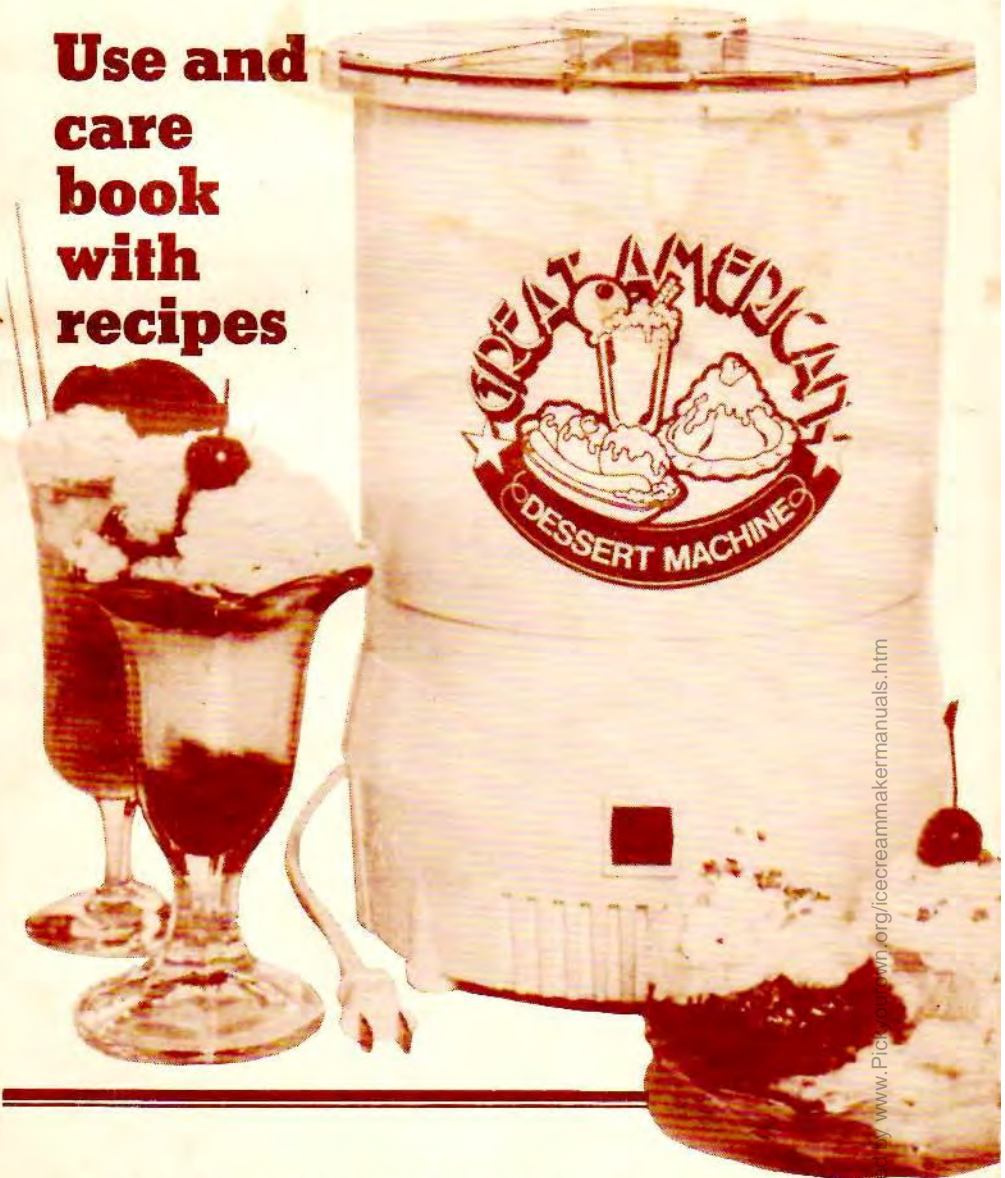


# GREAT AMERICAN DESSERT MACHINE

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**Use and  
care  
book  
with  
recipes**



READ BEFORE USING DESSERT MACHINE SAVE THIS BOOK

# IMPORTANT SAFEGUARDS

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

- A. Read all instructions and become thoroughly familiar with your unit.
- B. To protect against electrical hazards, do not immerse motor and base assembly in water or other liquid.
- C. Close supervision is necessary when any appliance is used by or near children.
- D. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- E. Avoid contacting moving parts.
- F. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment.
- G. Modifications to your Dessert Machine will void your warranty as will use of attachments not recommended or sold by the manufacturer. In addition, both may create safety hazards.
- H. Do not use outdoors or on a wet surface.
- I. Do not allow the Dessert Machine power cord, or extension cord to dangle over the edge of a table or counter, touch hot surfaces, or be within the reach of small children.
- J. This Dessert Machine is for household use only.
- K. Do not place your Dessert Machine near, or on a gas or electrical burner, or heated oven.

## SAVE THESE INSTRUCTIONS

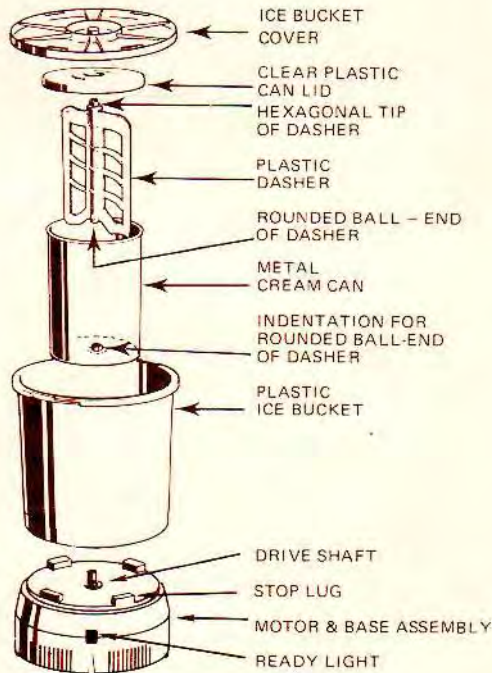
## INTRODUCTION

Your new Great American Dessert Machine is more than an Ice Cream Maker. It is a compact countertop appliance you will use often to make your favorite frozen dessert recipes easier and to try new international recipes you would have thought were too much trouble. Leave it out on the counter near an outlet. It is easy to use and easy to clean. Cleaning . . . it's simple. Wash the cream can, cream can lid, dasher, and clear cover in very hot soapy water. Rinse and dry thoroughly. Remember, these parts are not dishwasher safe and must be hand washed. The ice bucket should be emptied and rinsed inside and out -- top and bottom -- thoroughly with hot water until its free of salt residue. The motor base only requires wiping with a damp cloth -- never immerse the motor base in water or any other liquid.

When first starting to use your new Dessert Machine, you may feel a little awkward in handling the container and various attachments -- because it is so different from any other appliance.

Soon you will learn to assemble the parts, process your dessert and do the clean-up in a jiffy.

On the following pages are recipes to get you started. Each procedure and recipe has been tested not only for "taste" but also for easy preparation. But, before you start, please read the cautions at the left and examine the diagram and assembly instructions below.



## ASSEMBLY AND OPERATION

Remove the Dessert Machine from the box -- assembled as it comes from the factory. Do not plug it into a power outlet before practicing removing and replacing the various parts.

Grasping the Ice Bucket, place it onto the Motor Base so that the recess in the bottom of the Ice Bucket matches the Drive Shaft on the Motor Base. Turn slowly, pressing down slightly until it drops into place. Following the recipe instructions for the dessert you choose, pour the ingredients into the Cream Can. The measurements of the ingredients shown in this book should fill the Cream Can to a liquid level just below the FILL LINE etched into the Cream Can wall. When making any recipe of ice cream or frozen yogurt, it is a good idea to keep your liquid level below the FILL LINE so that the ingredients will have ample room to expand during processing without overflowing the top. Other frozen desserts such as fruit ices and sherberts expand less and therefore you can exceed the FILL LINE.

Stir the mixed ingredients thoroughly using the Spatula provided or a wooden spoon. Metal spoons or sharp objects will scratch the interior of the Cream Can.

Insert the Dasher into the Cream Can centering the rounded ball end of the Dasher's center shaft into the recess in the bottom of the Cream Can. Place the see-through Can Lid over the top of the Dasher's center shaft pushing down firmly so that the Can Lid locks onto the rim of the Cream Can. Firmly grasping the filled Cream Can, place it inside the Ice Bucket, making sure that the drive shaft matches up to the bottom of the Cream Can. Turning slowly, press down firmly until the Cream Can falls into place.

You are now ready to fill in the space between the outside of the Cream Can and the inside of the Ice Bucket with a mixture of table salt, ice cubes and water . . . the freezing agent which will lower the temperature of the ingredients in the Cream Can to the freezing point.

With the Ice Bucket Cover off, begin adding the freezing mixture by pouring one cup of ice water into the Ice Bucket. Next add a layer of ice cubes, one layer deep all around this inside space. Sprinkle on about six (6) level tablespoons of table salt evenly over this first layer of ice cubes. Next, add another layer of cubes and another coating of salt. Continue this ice cube and salt layering until the Ice Bucket is full. If any salt remains, add it to the top coating and slowly pour the remaining one cup of ice water evenly over the top of your ice and salt load so that the salt is "wetted down".

Next, holding the Ice Bucket Cover by the fins on top, fit the recess on the underside of the Ice Bucket Cover onto the four-leaf-clover shaped center shaft of the dasher which is now protruding through the top of the Cream Can Lid. Pushing down lightly and rotating the Ice Bucket Cover counter-clockwise, the Ice Bucket Cover will lock into place.

Insert the plug at the end of the power cord into a regular 120 volt household outlet -- the processing has begun. Depending on the initial temperature and thickness of the ingredients in the Cream Can, processing time will vary between 20 and 50 minutes. As the ice/salt/water mixture begins to lower the temperature of the contents of the Cream Can, the dessert ingredients will thicken and expand to a rich, creamy consistency. Shortly, as this thickening occurs, the motor will begin to slow down and labor, coming to a near stop or complete stop when the processing has been completed.

At this point the red "Ready Light" will come "On" -- switching off the motor and telling you that the Dessert Machine has done its job.

It is possible that recipes calling for ingredients that remain thin in density when processed may not process in this way. In such cases, your Great American Dessert Machine should not be allowed to operate for more than 50 minutes before unplugging. The freezing mixture will have lost most of its effectiveness and maximum freezing will have already taken place. The motor of your Dessert Machine is equipped with an over-heating prevention device which will automatically shut-off the motor should a near or complete stall occur when the Dessert Machine is unattended. This automatic motor shut-off will reset itself after sufficient time has elapsed for the motor to recycle, and the motor will start again. Therefore, you should make it a rule to always unplug your Dessert Machine before removing the Ice Bucket Cover or Cream Can.

When processing is completed and the power cord is unplugged, remove the Ice Bucket Cover, lift the Cream Can out of the Ice Bucket and remove the Cream Can Lid and Dasher. You now have a semi-hard frozen dessert which should be served immediately unless a harder texture is desired. For firming up your processed frozen dessert, remove the dessert from the Cream Can with the Spatula provided or a wooden spoon, transferring to a convenient freezer package such as a plastic bowl. Allow to harden in your refrigerator freezer compartment for one to two hours. In certain weather conditions it may be necessary to temporarily adjust your freezer's temperature control to a colder than normal setting for this firming-up process.



## TECHNIQUES FOR BETTER FROZEN DESSERTS

You can shorten processing time in your Dessert Machine by pre-refrigerating your mixed ingredients for an hour or two. This is necessary when the frozen dessert recipe calls for boiled or cooked ingredients which must be pre-chilled. By adjusting the amount of salt used in the ice/salt/water layering in the Ice Bucket, you can control the texture of your frozen dessert. A full 20 oz. box of table salt makes for faster processing and coarser dessert texture. 15 oz. of salt –  $\frac{3}{4}$  of a box – will make for a smoother texture and slightly slower processing time. 10 oz. –  $\frac{1}{2}$  a box – will take the full 50 minutes and give the smoothest texture.



Provided by [www.Pickyourrown.org/icecreammakermanuals.htm](http://www.Pickyourrown.org/icecreammakermanuals.htm)

## BASIC FROZEN DESSERT RECIPES

### BASIC PLAIN VANILLA ICE CREAM

2 Cups heavy cream (1 pint)

2 Cups light cream (1 pint)

1 Cup sugar

1½ tsp. pure vanilla extract

⅛ tsp. salt

Pour cream directly into Cream Can. Add sugar, vanilla and salt. Stir with wooden spoon or plastic spatula until sugar dissolves. Process according to Instructions.

### BASIC CHOCOLATE ICE CREAM

Same as Vanilla Ice Cream plus:

½ Cup Hersheys Chocolate syrup or 6 Tblsp. Hersheys Cocoa, and

¼ tsp. ground cinnamon

### BASIC COFFEE ICE CREAM

Same as Vanilla Ice Cream plus:

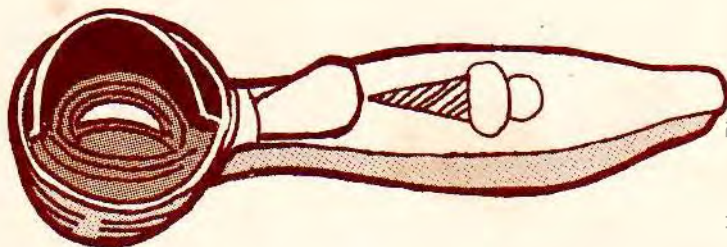
3 Tblsp. instant powdered coffee substituted for pure vanilla extract.

### BASIC WALNUT-MAPLE ICE CREAM

Same as Vanilla Ice Cream except substitute one tablespoon maple extract for pure vanilla extract and add ½ to one cup of chopped walnuts according to taste.

### BASIC FRENCH ICE CREAM

No cooking is necessary for this frozen custard-type ice cream. Follow the basic Vanilla Ice Cream recipe, having first pre-mixed your recipe ingredients in an electric mixer or blender, adding 3 beaten eggs and ½ box instant vanilla pudding mix. Flavor changes can be made by substituting flavorings (See Basic Ice Cream Recipes above).



## FROZEN YOGURTS

America's new taste sensation, the frozen dessert with a "tangy" flavor. Use low-fat yogurt for great, lower calorie frozen desserts. Processing is the same as making Ice Cream Desserts.

### BASIC FROZEN YOGURT

2-½ pints unflavored natural yogurt  
1-½ tsp. flavoring extract (optional)

### BASIC DIETER'S FROZEN YOGURT

2-½ pints unflavored natural Low-Fat Yogurt  
1-½ tsp. flavoring extract (vanilla, walnut, lemon, rum, coconut, strawberry, brandy, cherry, etc.)

### BASIC FROZEN FRUIT YOGURT

2 pints unflavored yogurt  
1 cup sugar  
1 cup fresh, canned or frozen fruit (pre-blend fruit and sugar before processing).

## ICE MILK

Ice Milk is a delightful frozen dessert in which all of the high fat content cream, is replaced by whole or non-fat milk. Processing is the same as making ice cream desserts.

### BASIC VANILLA ICE MILK

4 cups whole milk (99% fat free or low-fat milk may be substituted)  
1 cup sugar  
1-½ tsp. pure vanilla extract  
¼ tsp. salt

Change flavors as in ice cream.

## SHERBETS

A European favorite, sherbets are similar to ice milk with the refreshing addition of substantial amounts of fruit juices. Processing is the same as making ice cream desserts.

### BASIC SHERBET

3 cups whole milk  
2 cups 100% pure orange juice (cranberry juice, pineapple juice, grape juice, etc., may be substituted)  
1-½ cups sugar  
¼ tsp. salt

Pour milk directly into cream can. Add juice, sugar and salt. Stir with wooden spoon or plastic spatula until sugar dissolves.



## BASIC FRUIT ICE

A Mediterranean favorite, Fruit Ice is similar to sherbet except that it contains no milk or cream. Processing is the same as with making Ice Cream Desserts.

### BASIC FRUIT ICE

3 cups water

2 cups sugar

3 cups grapefruit juice, orange juice, cherry juice, grape juice, lime juice, etc.

1 Tblsp. grated grapefruit, orange, etc., rind

½ cup lemon juice

Combine water and sugar in saucepan. Bring to a boil and simmer five minutes. Remove from heat and pre-chill. When cold, pour into cream can adding fruit juices and fruit rinds. Mix with spatula provided or wooden spoon.



After you have mastered the Basic Recipes, try these unusual taste-tempters that frozen dessert makers have kept secret for years.

### **TUTTSI-FRUTTSI TORTONI**

Prepare Basic Vanilla Ice Cream or Basic French Vanilla Ice Cream. Place Ice Cream in large bowl and add 1 cup chopped candied fruits and peels, 1 cup seedless raisins, and 5 teaspoons rum flavoring.

Process in Dessert Machine. Spoon into paper bake cups set in a muffin pan. Top each serving with a marachino cherry half and poke in circle of whole toasted almonds, point end down. Freeze firm.

### **PINEAPPLE POW ICE CREAM**

Combine 1 cup dairy sour cream and one 15-ounce can sweetened condensed milk. Add 2 cups fresh process milk. Process in your Great American Dessert Machine. Add 1 ¼ cups canned crushed pineapple, drained; freeze firm.

### **SANTA'S HELPER ICE CREAM**

Prepare Basic Vanilla Ice Cream or Basic French Vanilla Ice Cream. Place Ice Cream in large bowl. Combine 2 cups prepared mincemeat and 2 cups canned jellied cranberry sauce. With spoon, zigzag mincemeat mixture through ice cream to marble. Freeze firm.

### **SWEET POTATOE ICE CREAM**

½ envelope unflavored gelatin

¼ cup cold water

3 ½ cups light cream

½ cup evaporated milk

¾ cup sugar

½ Tblsp. vanilla

8 ounces vacuum-packed sweet potatoes, mashed

Red and yellow food coloring (optional)

¼ cup lemon drop candies, coarsely crushed

In small saucepan soften gelatin in cold water; cook and stir over low heat till gelatin is dissolved. In large bowl combine dissolved gelatin, cream, evaporated milk, sugar, vanilla, dash of salt and mashed sweet potatoes, stirring till sugar is dissolved. Cover; chill at least 4 hours or overnight. Pour mixture into your Great American Dessert Machine, processing according to directions. When ice cream is almost frozen, add lemon candies. Continue processing till ready light indicates that the ice cream is finished.

## HAWAIIAN ICE CREAM

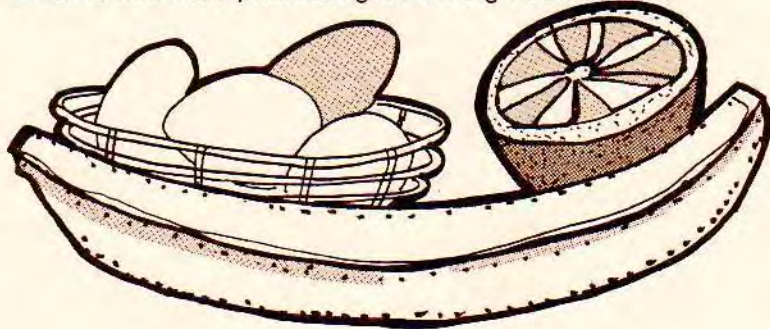
- ½ envelope unflavored gelatin
- ¼ cup cold water
- 3 ½ cups light cream
- ½ cup evaporated milk
- 1 cup sugar
- ½ Tblsp. vanilla
- ¼ cup mashed bananas
- 2 ½ oz. crushed pineapple
- ⅓ cup orange juice
- 2 Tblsp. lemon juice

In small saucepan soften gelatin in cold water; cook and stir over low heat till gelatin is dissolved. In large bowl combine dissolved gelatin, cream, evaporated milk, sugar, vanilla, dash of salt, bananas, undrained pineapple, orange and lemon juice, stirring till sugar is dissolved. Cover; chill at least 4 hours or overnight. Pour mixture into your Great American Dessert Machine, processing according to directions.

## FROZEN BANANA DAIQUIRI YOGURT

- 3 envelopes unflavored gelatin
- 1 ½ cups sugar
- ¾ tsp. salt
- 3 cups mashed ripe bananas
- 1 ½ tsp. grated lime rind
- 9 tsp. lime juice
- 6 tblsp. rum
- 24 oz. plain yogurt
- 6 egg whites, Beaten

In small saucepan mix gelatin and ¾ cup cold water; let stand 1 minute. Stir over medium heat until gelatin dissolves, about 1 minute. Add sugar and salt, stir until sugar dissolves. Remove from heat; stir in bananas, lime rind and juice, and rum. Stir in yogurt. Cover; chill at least 4 hours or overnight. Fold in six egg whites beaten stiff. Pour mixture into your Great American Dessert Machine, processing according to directions.



## ORANGE YOGURT SHERBET

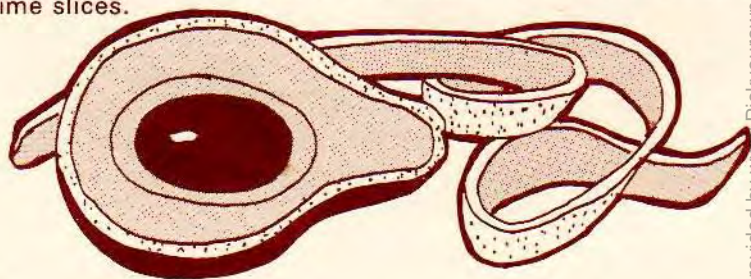
- 2 cups orange juice
- 1 envelope unflavored gelatin
- 1 cup sugar
- ¼ tsp. salt
- 2 tsp. grated orange rind
- ½ cup flaked coconut
- 16 oz. plain yogurt

Sprinkle gelatin over ½ cup of the orange juice in a medium saucepan over low heat, stirring constantly until gelatin dissolves, about 3 minutes. Add sugar and salt, stir until sugar dissolves. Remove from heat; stir in remaining orange juice, orange rind, and coconut. Cool slightly; mix in yogurt. Process yogurt mixture in your Great American Dessert Machine according to directions. Turn into a container, cover, and let ripen for about two hours in freezer.

## AVOCADO DREAM FROZEN YOGURT

- 2 envelopes unflavored gelatin
- 1 cup milk
- 2 eggs
- ½ cup sugar
- 2 tblsp. honey
- 4 cups yogurt
- 1 ½ cups mashed ripe avocado
- 6 tblsp. lime or lemon juice
- 4 tsp. grated orange peel
- ¼ tsp. salt
- 1 cup whipping cream
- 1 or 2 drops green food color (optional)

Sprinkle gelatin over milk in small saucepan; let stand 3 minutes. Heat over low heat, stirring constantly, until gelatin dissolves; cool slightly. Add sugar and salt, stir until sugar dissolves. Stir in remaining ingredients. Cover; chill at least 4 hours or overnight. Pour mixture into your Great American Dessert Machine processing according to directions. (note: Avocado Dream Yogurt tastes best if eaten within a week.) Garnish with lemon or lime slices.



## THE PERILS OF PRALINE FROZEN YOGURT

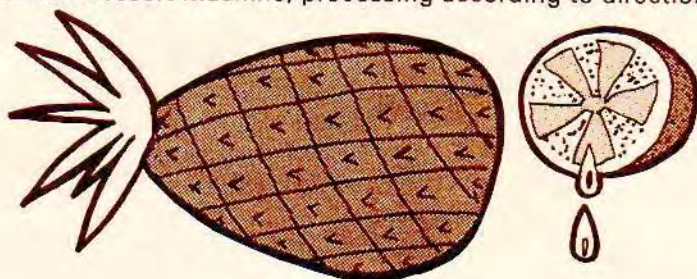
- 1 tblsp. espresso instant coffee powder
- 1 envelope unflavored gelatin
- ½ cup milk
- 2 eggs
- ½ cup packed light brown sugar
- 1 tsp. light molasses
- 2 cups yogurt
- ¾ cup coarsely chopped pecans
- ½ cup whipping cream

Stir espresso powder and gelatin into milk in small saucepan; let stand 3 minutes. Heat over low heat, stirring constantly, until gelatin dissolves; cool slightly. Add sugar, stir until dissolved. Stir in remaining ingredients. Cover; chill at least 4 hours or overnight. Pour mixture into your great American Dessert Machine, processing according to directions. Garnish with pecan halves.

## HONG KONG FROZEN YOGURT

- 2 cans (8 oz.) crushed pineapple in unsweetened juice
- 2 envelopes unflavored gelatin
- 2 eggs
- 2 tblsp. sugar
- ½ cup light corn syrup
- 4 cups yogurt
- 4 tblsp. finely chopped crystallized ginger
- 2 tblsp. lemon juice
- 2 tsp. vanilla
- ½ tsp. ground ginger
- 2 to 3 drops yellow food color (optional)
- 1 cup whipping cream

Drain pineapple; reserve juice and fruit. Sprinkle gelatin over juice in small saucepan; let stand 3 minutes. Heat over low heat, stirring constantly, until gelatin dissolves; cool slightly. Add sugar, stir until dissolved. Stir in remaining ingredients. Cover; chill at least 4 hours or overnight. pour mixture into your Great American Dessert Machine, processing according to directions.



## **KING KONG YOGURT-SICLES**

- 1 envelope unflavored gelatin**
- ½ cup milk**
- 2 eggs**
- 2 tblsp. sugar**
- 2 tblsp. light corn syrup**
- 2 cups yogurt**
- ¾ cup mashed ripe banana**
- ¼ cup finely chopped salted peanuts**
- 3 tblsp. smooth peanut butter**
- 2 tblsp. lemon juice**
- 1 tsp. vanilla**

Sprinkle gelatin over milk in small saucepan; let stand 3 minutes. Heat over low heat, stirring constantly, until gelatin dissolves; cool slightly. Add sugar, stir until dissolved. Stir in remaining ingredients. Cover; chill at least 4 hours or overnight. Pour mixture into your Great American Dessert Machine, processing according to directions. Spoon frozen yogurt into small paper cups. Insert plastic spoon for handle; freeze. Remove from freezer 15 minutes before serving. Remove paper cups; roll in finely chopped peanuts.

## **APPLE JACK FROZEN YOGURT**

- 2 envelopes unflavored gelatin**
- 2 cups unsweetened applesauce**
- 4 eggs**
- 6 tblsp. packed light brown sugar**
- 6 tblsp. light corn syrup**
- 4 cups yogurt**
- 4 tsp. lemon juice**
- 1 tsp. ground cinnamon**
- ¼ tsp. ground cloves**
- ¼ tsp. ground nutmeg**
- ¼ tsp. salt**
- 1 cup whipping cream**

Sprinkle gelatin over applesauce in small saucepan; let stand 3 minutes. Heat over low heat; stirring constantly, until gelatin dissolves, cool slightly. Add sugar and corn syrup, stir until sugar dissolves. Stir in remaining ingredients. Cover; chill at least 4 hours or overnight. Pour mixture into your Great American Dessert Machine, processing according to directions.

## COCONUT CUSTARD YOGURT

- 2 envelopes unflavored gelatin
- 1 cup milk
- 4 eggs
- 4 tblsp. sugar
- 6 tblsp. light corn syrup
- 4 cups yogurt
- 2 cups sweetened flaked coconut
- 2 tblsp. vanilla
- 2 tsp. lemon juice
- ¼ tsp. salt
- 1 cup whipping cream

Sprinkle gelatin over milk in small saucepan; let stand 3 minutes. Heat over low heat, stirring constantly, until gelatin dissolves; cool slightly. Add sugar and corn syrup, stir until sugar dissolves. Stir in remaining ingredients. Cover; chill at least 4 hours or overnight. Pour mixture into your Great American Dessert Machine, processing according to directions.



## BRANDIED COFFEE FRAPPE

In a bowl beat 1 egg white until it is foamy and beat in  $\frac{1}{2}$  cup cold water. Transfer the mixture to a saucepan and whisk in  $\frac{3}{4}$  cup sugar and  $\frac{1}{2}$  cup finely ground Italian roast coffee. Pour in 4 cups boiling water, bring the liquid to a boil, and simmer the mixture, stirring occasionally, for 2 minutes. Let the mixture cool and strain it through a sieve lined with a double thickness of cheesecloth into a bowl. Process the mixture in the Great American Dessert Machine, according to directions. Spoon 1 tablespoon brandy into each of 6 sherbet glasses and spoon the coffee mixture into the glasses. Garnish each frappe with a dollop of sweetened whipped cream flavored with brandy.

## FROZEN FRENCH COFFEE CUSTARD

Spread 1 cup French roast coffee beans in a shallow pan and heat them in a pre-heated hot oven (400° F.) for 3 minutes. In a bowl combine the beans with 1 cup scalded heavy cream, stir the mixture, and let it stand, covered, stirring occasionally, for 2 hours. Strain the mixture into a bowl. In a heavy saucepan combine 3 cups milk,  $\frac{3}{4}$  cup sugar, 2 tablespoons instant espresso, and  $\frac{1}{8}$  teaspoon salt and scald the mixture over moderate heat, stirring. In a bowl beat 8 egg yolks until they are light and thick and add the milk and cream mixtures in a stream, stirring. Transfer the custard to a heavy saucepan and cook it over moderately low heat, stirring, until it coats the spoon. Strain the custard into a large metal bowl set over a bowl of ice and let it cool completely, covered with a buttered round of wax paper. Process the custard in the Great American Dessert Machine according to directions.

