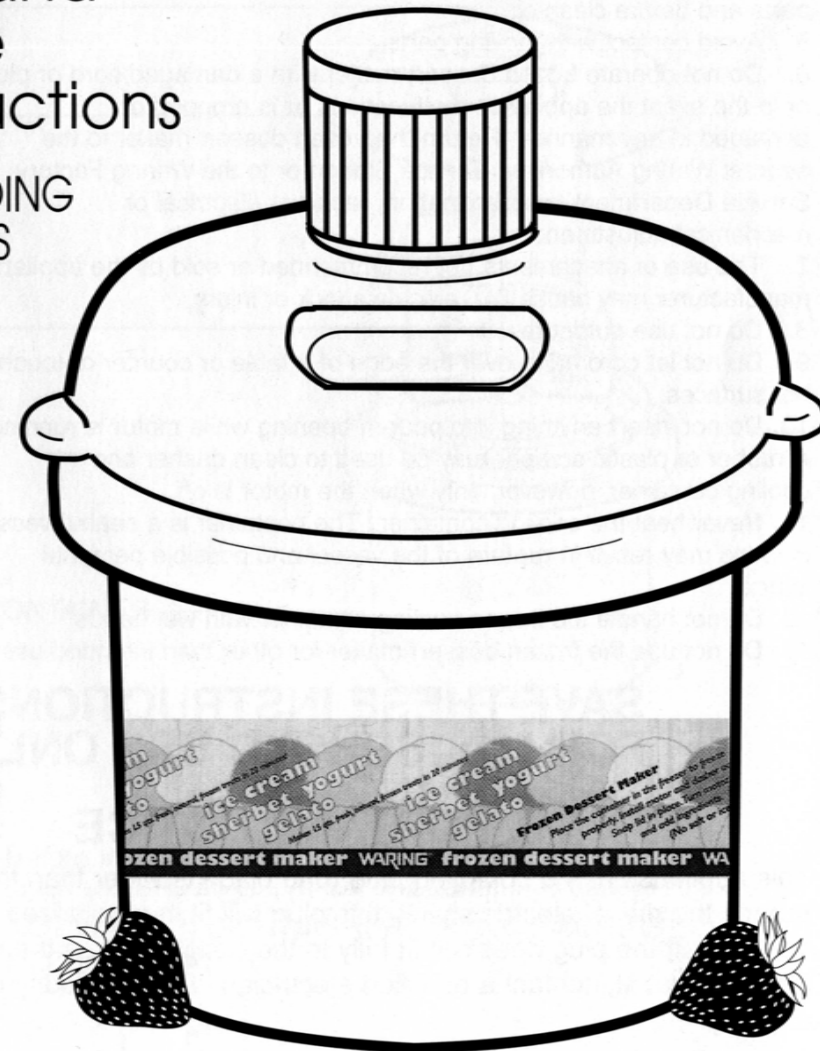




Frozen Dessert Maker

Use and Care Instructions

INCLUDING
RECIPES



WARING PRODUCTS DIVISION
DYNAMICS CORPORATION OF AMERICA
New Hartford, Connecticut 06057

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IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

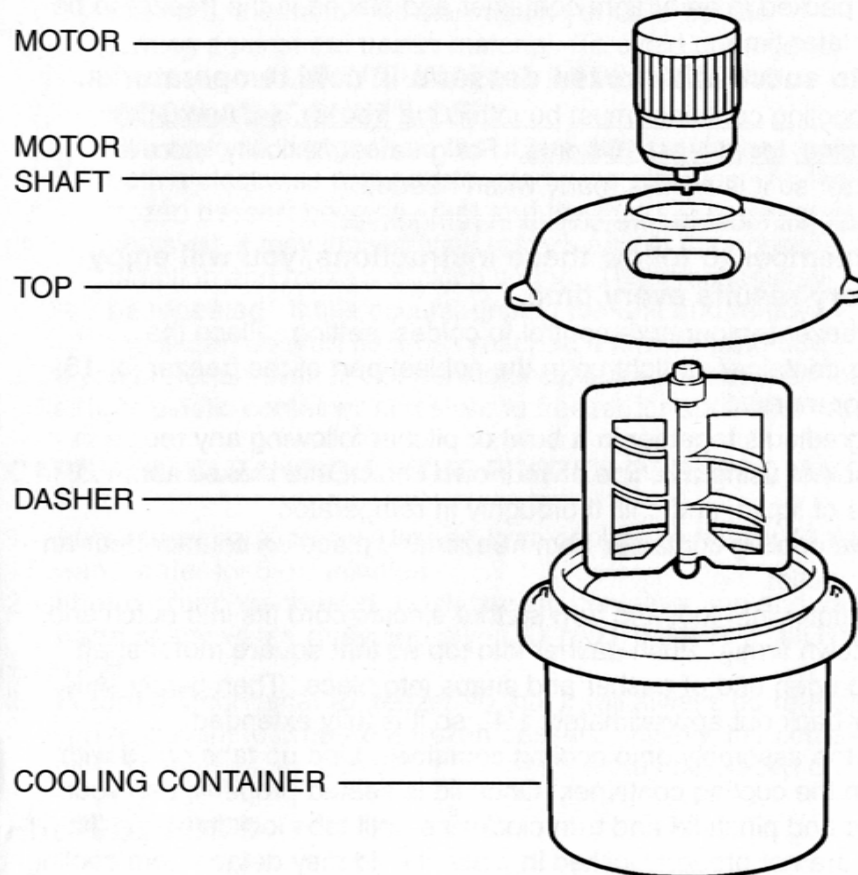
1. Read all instructions before using the frozen dessert maker.
2. To protect against the risk of electrical shock, do not put the motor, cord or plug into water or other liquid.
3. Close supervision is necessary when the electric frozen dessert maker is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate frozen dessert maker with a damaged cord or plug or in the event the appliance malfunctions or is dropped or damaged in any manner. Return the frozen dessert maker to the nearest Waring Authorized Service Station or to the Waring Factory Service Department for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of a table or counter or touch hot surfaces.
10. Do not insert anything into pour-in opening while motor is running. A rubber or plastic scraper may be used to clean dasher and cooling container, however, only when the motor is off.
11. Never heat the cooling container. The container is a sealed vessel. Heating may result in rupture of the vessel and possible personal injury.
12. Do not handle the frozen cooling container with wet hands.
13. Do not use the frozen dessert maker for other than intended use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

IMPORTANT NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Waring Frozen Dessert Makers require no salt or ice. Store the 48 oz. cooling container in the freezer and it will always be ready to make delicious, fresh frozen desserts at a moment's notice.



NOTE: Before initial use and after each batch of frozen dessert, wash all parts except motor in warm sudsy water. **DO NOT WASH IN DISHWASHER. DO NOT IMMERSE MOTOR IN WATER.**

HOW TO ASSEMBLE AND USE THE FROZEN DESSERT MAKER

All ice cream is of a fairly soft consistency when removed from the machine that made it. This is true of ice cream produced in a factory or in small batches at a gourmet ice cream store or at home. It can be eaten as it is, a "soft-serve" consistency. If however, you prefer a firmer dessert, it should be packed in an airtight container and placed in the freezer to be eaten at a later time.

The key to successful frozen desserts is cold temperatures.

- The cooling container must be left in the freezer, set freezer to coldest setting, for at least 16 hours. For greatest flexibility, store it in the freezer so it is always ready when needed.

- Ingredients must be pre-chilled in refrigerator.

If you remember to follow these instructions, you will enjoy satisfactory results every time.

1. Turn freezer temperature control to coldest setting. Place the cooling container straight up in the coldest part of the freezer for 16 hours or more.
2. Mix ingredients together in a bowl or pitcher following any recipe in this book or using a recipe of your own choice that makes about 28 ounces of liquid, and chill thoroughly in refrigerator.
3. Remove cooling container from freezer and place on counter near an electric outlet.
4. Insert motor into top; and turn so that electric cord fits into notch and push down firmly. Push dasher into top so that square motor shaft fits into open end of dasher and snaps into place. Then gently slide dasher back out approximately 1/4", so it is fully extended.
5. Lower top assembly onto cooling container. Line up tabs on lid with tabs on the cooling container. Once lid is seated properly, use your thumbs and pinch lid and turn clockwise until tabs lock in place. (Note: If tabs are not properly locked in place the lid may detach from cooling container during use.) Plug motor into electrical outlet.

NOTE: Always be sure motor is on and dasher is turning before pouring ingredients into cooling container.

6. Pour well mixed, chilled ingredients into opening in top.
7. The dessert will be ready to serve in approximately 20-30 minutes, depending on the recipe, the temperature of the ingredients used and the desired finished consistency. With most recipes, the motor

will automatically shut off when a reasonably firm consistency is achieved. If, however, the unit continues to run and the dessert is sufficiently firm, unplug the motor and remove from top. Remove cover and dasher, cleaning off the frozen dessert with a rubber or plastic spatula.

NOTE: The automatic motor shut-off will reset itself after a period of time has elapsed. If the appliance is still plugged in at this time, the motor will start again yet have trouble turning against the frozen material. To avoid damage to the motor - **ALWAYS UNPLUG APPLIANCE AS SOON AS IT SHUTS OFF.**

The motor is designed so that it can turn the dasher in both a clockwise and counter-clockwise direction. As the frozen dessert becomes firm and the motor automatically shuts off, it may immediately restart, turn in the opposite direction and make a clicking sound. This process may be repeated. If this occurs, unplug the unit and remove the frozen dessert as it has reached a firm consistency.

8. If you prefer an even firmer consistency, put frozen dessert into an airtight plastic container and store in freezer for additional hardening.

CARE AND CLEANING OF THE FROZEN DESSERT MAKER

1. After removing all frozen dessert from cooling container, fill it with warm water for 5-10 minutes.
2. After coolant has thawed, wash cooling container, top and dasher in warm soapy water, rinse and dry. **DO NOT IMMERSE MOTOR** in water.
3. Return dry container to freezer so that it will always be ready when you next want to prepare a frozen dessert. Initially, the container must sit straight up, but after it is frozen, it may be placed on its side.

HELPFUL HINTS

1. The large pour-in opening is a convenient feature that allows you to mix sauces, ground nuts or fruits into the dessert after it has begun to set up.
2. Always use pure vanilla extract when making frozen desserts as imitation vanilla leaves an unsatisfactory taste.
3. Homemade ice cream and frozen dessert should be kept in freezer no longer than 10 days as quality and flavor will deteriorate.
4. Remember that successful ice cream comes from cold temperatures — freeze the cooling container a minimum of 16 hours and chill the ingredients in the refrigerator after recipe has been assembled.

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VANILLA ICE CREAM

1-3/4 cups heavy cream	1-1/4 tsp. pure vanilla extract
1-1/2 cups Half & Half	Pinch salt
3/4 cup sugar	

Pour cream and Half & Half into pitcher or bowl. Add sugar, vanilla and salt. Stir until sugar dissolves. Chill thoroughly. Proceed with steps on page 4.

VANILLA FROZEN CUSTARD

1 cup milk	2 cups whipping cream
3/4 cup sugar	1 Tbsp. pure vanilla extract
3 egg yolks, slightly beaten	

Scald milk in top of double boiler. Add sugar and stir until dissolved. Cool. By spoonful add 1/4 cup hot milk to beaten eggs. Slowly pour egg mixture into remaining hot milk in a fine stream, stirring constantly. Return mixture to double boiler and cook, stirring until mixture thickens slightly and coats the spoon. Remove from heat and chill thoroughly (overnight). Add cream and vanilla and proceed with steps on page 4.

CHOCOLATE ICE CREAM

1-3/4 cups heavy cream	1-1/4 tsp. pure vanilla extract
1-1/2 cups Half & Half	3/4 cup sugar
1/3 cup cocoa	Pinch salt

Mix sugar, cocoa and salt together in bowl or pitcher. Add creams, vanilla and stir until sugar dissolves. Chill thoroughly. Proceed with steps on page 4.

VARIATIONS ON CHOCOLATE ICE CREAM

1. Add 1 tsp. rum extract when adding vanilla.
2. Add 1/2 tsp. almond extract before processing, and 1/2 cup coarse, chopped toasted almonds after approximately 10 minutes.
3. Add 1/2 cup mini chocolate chips after approximately 10 minutes.
4. Add 1/4 cup mini chocolate chips and 1/4 cup chopped nuts after approximately 10 minutes.

FRENCH CHOCOLATE ICE CREAM

1-1/4 cup sugar	3 eggs (room temperature),
1 Tbsp. flour	slightly beaten
Pinch salt	3 sq. unsweetened chocolate,
1-1/4 cups milk	melted
1-1/2 cup heavy cream	1 Tbsp. pure vanilla extract

Combine sugar, flour and salt. Gradually stir in milk. Add eggs. Cook, stirring constantly, until mixture thickens. Stir in melted chocolate. Chill thoroughly (overnight). Add cream and vanilla. Proceed with steps on page 4.

CHOCOLATE TOASTED ALMOND ICE CREAM

1 cup slivered almonds, toasted 1-1/4 cup Half & Half
2/3 cup sugar 1-2/3 cups heavy cream
2 Tbsp. flour 1-1/2 tsp. pure vanilla extract
1/3 cup cocoa 1 tsp. almond extract
1 egg beaten

Toast almonds in oven or on top of stove. Cool and set aside. Mix sugar, flour and cocoa together in a medium saucepan. Stir in egg and Half and Half, cook over medium heat just until mixture boils. Remove from heat and cool. Add heavy cream, vanilla and almond extract. Chill until very cold (overnight). Proceed with steps on page 4. After processing approximately 10 minutes, add toasted almonds.

COFFEE ICE CREAM

1-3/4 cups heavy cream 3/4 cup sugar
1-1/2 cups Half & Half Pinch salt
5 tsp. instant coffee powder

Pour cream and Half & Half into bowl or pitcher. Add instant coffee and stir to blend. Add sugar and salt. Stir until sugar dissolves. Chill thoroughly. Proceed with steps on page 4.

VARIATIONS ON COFFEE ICE CREAM

1. Add 2 Heath Bars, cut or broken into small pieces, after approximately 10 minutes or,
2. Add 1/2 cup mini chocolate chips after approximately 10 minutes.

MOCHA ICE CREAM

1-3/4 cups heavy cream 1/4 cup cocoa
1-1/2 cups Half & Half 3/4 cup sugar
3 Tbsp. instant coffee Pinch salt

Mix coffee, cocoa, sugar and salt together well in bowl or pitcher. Gradually add cream and Half & Half, stirring until dry ingredients are all dissolved. Chill thoroughly. Proceed with steps on page 4.

STRAWBERRY ICE CREAM

1-1/2 cups heavy cream 3/4 cup sugar
1-1/4 cups Half & Half Pinch salt
1 pint firm, ripe strawberries 1 tsp. pure vanilla extract

Wash, remove green leaves and slice strawberries. Add sugar to berries and let sit for 1 hour. When juice is flowing, put berries into food processor or blender and puree. Pour cream, Half & Half, and strawberry puree into bowl or pitcher and stir thoroughly. Add other ingredients and mix well. Chill. Proceed with steps on page 4.

PEACH ICE CREAM

1-1/2 cups heavy cream 3/4 cup sugar
1-1/4 cups Half & Half Pinch salt
5-6 small-medium, ripe peaches 1 tsp. pure vanilla extract
(1-1/2 cups puree) 1/4 tsp. almond extract

Wash, peel and slice peaches. Cover with half the sugar and let sit for 1 hour. Put fruit mixture into Blender or Food Processor and puree until smooth and no large lumps remain. Pour cream, Half & Half and peach mixture into bowl or pitcher and mix thoroughly. Add remaining ingredients and stir well. Chill. Proceed with steps on page 4.

LIME ICE CREAM

3-4 limes (1/2 cup of juice) 1/2 cup chopped marshmallows
3/4 cup milk (about 6 or 7 large)
3/4 cup sugar 3/4 cup heavy cream
2 egg yolks, beaten 5 drops green food coloring
1/2 tsp. grated lemon rind 2 egg whites, beaten stiff

Squeeze enough limes to make 1/2 cup juice. In a saucepan combine milk, sugar, egg yolks and grated lemon rind. Cook over low to medium heat, stirring continuously until the mixture coats the spoon. Remove from heat and add marshmallow pieces, stirring until they melt. Stir in heavy cream, food coloring, lime juice and beaten egg whites. Combine thoroughly and chill well (overnight). Proceed with steps on page 4.

CHERRY NUT ICE CREAM

1-1/4 cups heavy cream 1/4 cup coarsely chopped,
1-3/4 cups Half & Half toasted pecans
3/4 cup sugar Pinch salt
1/4 cup juice of cherries 1/2 tsp. almond extract
20 Maraschino cherries, quartered

Mix cream and Half & Half in bowl or pitcher. Add sugar, cherry juice, almond extract and salt and stir thoroughly. Chill well. Proceed with steps on page 4. Add chilled cherries and nuts after approximately 10 minutes.

FROZEN HAWAII ICE CREAM

1-1/2 cups heavy cream Pinch of salt
1-1/4 cups Half & Half 1/2 cup mashed, ripe banana
Juice of 1/2 lemon 1/3 cup drained, crushed pineapple
1/2 tsp. pure vanilla extract 1/3 cup toasted coconut
1 cup sugar

Mix both creams together with sugar, lemon juice, vanilla, salt and mashed banana. Stir. Chill thoroughly. Proceed with steps on page 4. After approximately 10 minutes, add chilled, crushed pineapple and coconut.

PINA COLADA ICE CREAM

1-1/2 oz. can cream of coconut milk	Juice of 1/2 lemon
1-1/2 cups heavy cream	1/4 cup sugar
Pinch salt	1/3 cup crushed pineapple, drained
1/2 Tbsp. rum extract	

Pour all ingredients into bowl or pitcher and mix well. Chill thoroughly. Proceed with steps on page 4.

MINT CHOCOLATE CHIP ICE CREAM

1 cup heavy cream	2/3 cup sugar
2 cups Half & Half	Pinch salt
1-1/2 tsp. peppermint extract	8 drops green food coloring
1 tsp. pure vanilla extract	3/4 cup chocolate chip morsels

Pour first seven ingredients into bowl or pitcher. Stir thoroughly. Chill mixture well. Proceed with steps on page 4. After processing approximately 10 minutes add chocolate chip morsels.

PEPPERMINT ICE CREAM

1-1/2 cups Half & Half	Pinch salt
1-3/4 cups heavy cream	1 tsp. red food coloring
3/4 cup sugar	1 cup crushed peppermint candy
2 tsp. peppermint extract	

Pour heavy cream and Half & Half into bowl or pitcher. Add sugar, salt, peppermint extract and food coloring. Stir thoroughly. Chill well. Proceed with steps on page 4. After processing approximately 10 minutes, add peppermint candy.

PISTACHIO ICE CREAM

1-3/4 cups heavy cream	Pinch salt
1-1/2 cups Half & Half	3 drops green food coloring
3/4 cup sugar	1/2 cup chopped, unsalted pistachio nuts or 1/2 c. slivered almonds
1 tsp. almond extract	

Pour heavy cream and Half & Half into bowl or pitcher. Add sugar, almond extract, and salt. Stir until sugar dissolves. Chill thoroughly. Proceed with steps on page 4. Add nuts to mixture after processing approximately 10 minutes.

BUTTER PECAN ICE CREAM

1-1/4 cups light brown sugar	3/4 cup milk
1/3 cup water	1-1/2 tsp. pure vanilla extract
2 eggs, beaten	1 cup whipping cream
3 Tbsp. butter	3/4 cup broken, toasted pecan nuts

Combine brown sugar and water in top of double boiler; place directly on burner and boil for 2 minutes. Cool. Add 4 Tablespoons of cooled syrup, one at a time, to beaten eggs, then very slowly pour egg mixture into syrup, stirring constantly. (If added too quickly, eggs will cook in lumps.) Heat in double boiler over boiling water until thickened; stir in butter. Chill thoroughly (overnight). Add milk and vanilla. Beat whipping cream until stiff. Fold whipped cream into egg/syrup mixture. Follow steps on page 4. Add toasted pecans after approximately 10 minutes.

PEANUT BUTTER ICE CREAM

1-1/2 heavy cream	6 oz. chocolate bar with nuts, cut or broken into small pieces (optional)
1-1/2 cups Half & Half	
3/4 cup sugar	
1/2 cup plus 1 Tbsp. smooth peanut butter	

In the top of a double boiler melt peanut butter. When very soft, add sugar and mix thoroughly. Gradually add 1 cup of Half & Half, stirring constantly. When well mixed and sugar is dissolved, remove from heat and add remaining Half & Half and cream. Stir. Chill thoroughly (overnight). Proceed with steps on page 4. Add chocolate pieces after approximately 10 minutes.

ORANGE SHERBET

1-1/2 cups orange juice (at least 1/2 from freshly squeezed oranges)	2/3 cup sugar
1-1/2 Tbsp. lemon juice	1-1/2 cups milk
	1-2 drops of orange food coloring

Mix all ingredients thoroughly in bowl or pitcher. Chill well. Proceed with steps on page 4.

PINEAPPLE SHERBET

1-1/4 cups water/juice 1/3 cup lemon juice
1 cup sugar 1-3/4 cups milk
1 8 oz. can crushed pineapple

Drain crushed pineapple and reserve juice. Add water to juice to measure 1-1/2 cups. Mix sugar and water/juice and boil 5 minutes; cool. Put crushed pineapple and lemon juice in blender and puree. Put all ingredients into bowl or pitcher and mix thoroughly. Chill thoroughly (overnight). Proceed with steps on page 4.

MANDARIN CHOCOLATE SHERBET

2-3 oranges (1 cup juice) 1 tsp. pure vanilla extract
2 cups milk 1/8 tsp. salt
3/4 cup sugar 6 Tbsp. cocoa

Squeeze enough juice to make 1 cup. In bowl or pitcher mix sugar and cocoa and slowly add juice, stirring constantly. Add all remaining ingredients and mix thoroughly. Chill well. Proceed with steps on page 4.

DIET DESSERTS

Popular powdered diet mixes make refreshing frozen treats. Follow manufacturer's instructions to mix and shake with 24 oz. milk as specified. Proceed with steps on page 4.

WATERMELON ICE

2-3/4 cups watermelon puree 2 Tbsp. lemon juice
(Approx. 1/4 watermelon) Dash salt
1/2 cup sugar 1/2 cup milk

Remove seeds and rind from watermelon and cut into small pieces. Place in Blender or Food Processor and puree until smooth. Pour 2-3/4 cups watermelon puree into pitcher or bowl. Add sugar, lemon juice, salt and milk. Stir until well mixed. Proceed with steps on page 4.

FROZEN FRESH FRUIT YOGURT

2-1/4 plain yogurt
3/4 cup sugar
Fresh fruit (1 pint strawberries, or 1-1/2 cups of fresh or frozen fruit such as blueberries, peaches or apricots)
Puree fruit and sugar in a blender and mix thoroughly with yogurt in a bowl or pitcher. Chill thoroughly. Proceed with steps on page 4.

VARIATIONS:

Replace plain yogurt with different flavored yogurt.

FROZEN BANANA TOFU

1-3/4 cups tofu, cubed 2 small-medium ripe bananas,
(Approx. 3/4 lb.) sliced
1-1/2 cups milk 1/4 cup creamy peanut butter
1/3 cup brown sugar

Blend all ingredients in food processor or blender. Chill thoroughly. Proceed with steps on page 4.

FROZEN BUTTERSCOTCH PUDDING

2 packages instant Butterscotch pudding
3-1/2 cups milk

Mix milk and instant pudding thoroughly in bowl or pitcher. Chill thoroughly. Proceed with steps on page 4.

VARIATIONS:

Try other pudding flavors for interesting frozen desserts.

Waring Frozen Dessert Maker Accessory Order Form

Want to get the kids involved in making ice cream? Purchase a hand crank and use it instead of the motor. Simply turn the hand crank while pouring in the ingredients and continue to do so for 3-4 minutes. Thereafter, turn crank 2-3 complete turns twice a minute until ingredients reach desired consistency.

<u>Model #</u>	<u>Description</u>	<u>Price</u>
501572	Hand Crank	\$5.00*

*plus shipping and handling

<u>Qty.</u>	<u>Price</u>	<u>Shipping & Handling</u>	<u>Total</u>
	\$5.00	+ \$3.00	= \$

Name

Address (No P.O. Boxes please)

City State Zip Code

Phone Number

Please enclose a personal check made payable to:

Waring Factory Store

and mail check and this order form to:

Waring Factory Store

P.O. Box 349

New Hartford, CT 06057

You can also use your Visa or Mastercard. Simply fill in the information below or call us at 1-800-269-6640 to place your order.

Card No. Expires

Cardholder's Signature

Please allow 3-4 weeks for shipping

Notes