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THE INCREDIBLE Ice Cream Machine™



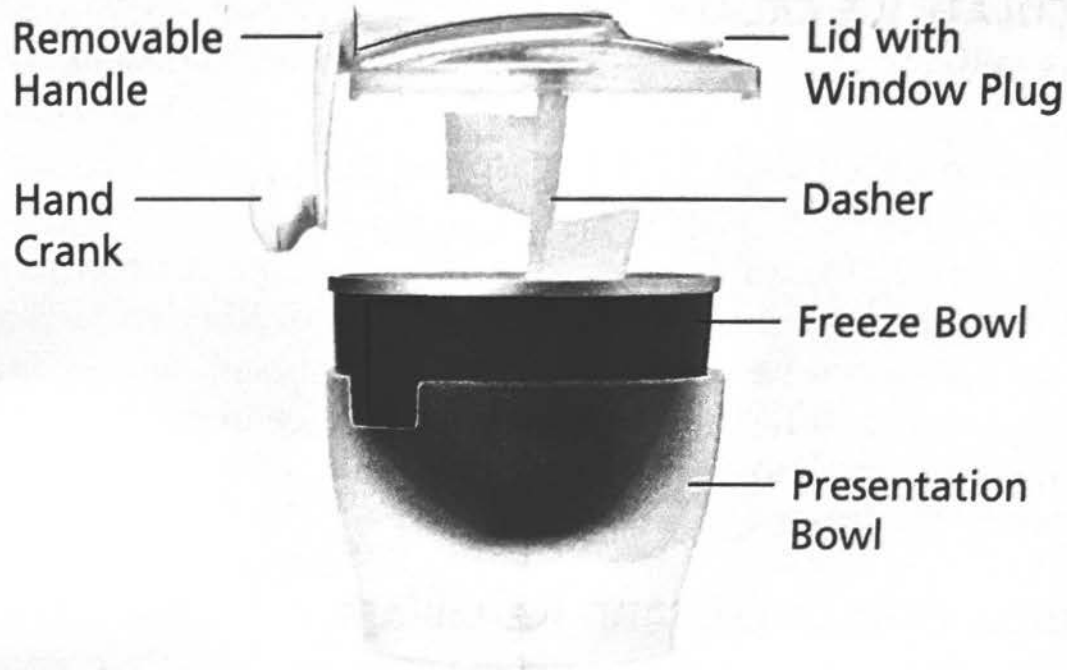
RECIPES

HOW TO MAKE INCREDIBLE ICE CREAM WITH THE WILTON INCREDIBLE ICE CREAM MACHINE™

1. It's best to have a really cold freezer-set your temperature at it's coldest temperature 24 hours before making ice cream and don't forget to put your Freeze Bowl inside.
2. Chill the ice cream recipe in the refrigerator for at least 8 hours.
3. To start your Incredible Ice Cream experience, just put the Freeze Bowl securely into the Presentation Bowl by lining up the recessed handles with the two cut-outs on the Presentation Bowl turning it until it nests.
4. Add the Dasher making sure the bottom of it matches the small rounded nub in the bottom of the bowl.
5. Add the Lid by lining up the tabs with the cutout section of the Presentation Bowl and the hole for the top of the dasher.
6. Next insert the Handle by gently snapping into the Lid holes. (To remove the handle for easy cleaning, with the lid off just squeeze the two prongs in to release.)
7. Remove the Wilton window cover, pour in the refrigerated ice cream recipe and snap the cover back into place to start the fun.
8. Put your hand on top of the Incredible Ice Cream Machine and immediately turn the handle 6 times. Wait 1 minute or count to 60, and turn another 6 times. Wait 2 minutes or count to 120, and turn another 6 times. Keep going every 2 minutes until your ice cream or frozen treat is ready to eat (about 25 minutes). For harder ice cream, just cover the bowl and place in the freezer if you can wait. If there is any, store leftover ice cream in a separate sealed container in the freezer to enjoy at a later time.

HINTS

- Just like at the ice cream shop, add your favorite ingredients (sprinkles, crumbled cookies, candy or nuts) through the Incredible Ice Cream Machine window after 10 minutes of mixing.
- If the handle becomes hard to move, simply empty the contents of the freezer bowl into a clean bowl including anything frozen to the sides and bottom. Start over with steps 3-7. Or you can eat the frozen ice cream!



USE AND CARE

1. Cleaning is easy by taking everything apart. Wash the lid, window cover and dasher by hand or in the dishwasher. The Freezer and Presentation Bowls should be hand washed in warm, soapy water with a soft cloth or sponge and never in the dishwasher. Please, no scouring pads or abrasive cleaners (you really don't need them and they'll scratch). Wipe the Removable Handle with a soft, damp cloth-no submerging in water please.
2. It is best not to freeze the plastic parts of the Wilton Incredible Ice Cream Machine to avoid possible cracking.
3. Handle the Freezer Bowl with dry hands on the pink plastic outer shell-because the Freezer Bowl gets so cold, your hand could stick to the frozen aluminum.
4. Kids can enjoy the Wilton Incredible Ice Cream Machine with adult supervision.

CHOCOLATE ICE CREAM

2 cups milk	5 ounces semi-sweet chocolate, chopped
2 eggs	2 cups heavy or whipping cream
½ cup granulated sugar	1 teaspoon pure vanilla extract

In large saucepan, combine milk, eggs and sugar using wire whip. Cook over medium heat, stirring constantly, until mixture thickens, about 10 minutes. Remove from heat. Add chocolate and beat with wire whip until chocolate is melted. Place in medium bowl; stir in cream and vanilla. Refrigerate 8 hours or overnight. Follow directions for freezing.

FRENCH VANILLA CUSTARD ICE CREAM

2 cups milk	1 vanilla bean, cut in half lengthwise
2 eggs	2 cups heavy or whipping cream
1 cup granulated sugar	

In large saucepan, combine milk, eggs and sugar using wire whip. Add vanilla bean. Cook over medium heat, stirring constantly, until mixture thickens, about 10 minutes. Remove from heat; pour into medium bowl. Scrape vanilla bean seeds into mixture; stir in cream. Refrigerate 8 hours or overnight. Follow directions for freezing.

DULCE DE LECHE ICE CREAM

2 cups milk	2 cups heavy or whipping cream
2 eggs	½ cup caramel ice cream topping
1 cup granulated sugar	1 teaspoon pure vanilla extract

In large saucepan, combine milk, eggs and sugar using wire whip. Cook over medium heat, stirring constantly, until mixture thickens, about 10 minutes. Remove from heat; pour into medium bowl. Stir in cream, ice cream topping and vanilla. Refrigerate 8 hours or overnight. Pour into ice cream maker and follow directions for freezing.

CHERRY VANILLA FROZEN YOGURT

- 1 pound cherries, pitted,
or 1 package (16 oz.) frozen cherries, thawed
- 2 cups vanilla yogurt
- ½ cup granulated sugar

Puree cherries in blender or food processor. In large bowl, combine cherries, yogurt and sugar. Chill at least 4 hours. Follow directions for freezing.

BANANA FROZEN YOGURT

- 2 cups mashed ripe bananas (about 2 large)
- 2 teaspoons lemon juice
- 2 cups vanilla yogurt
- 1-2 tablespoons honey (or to taste)

In large bowl, combine bananas, lemon juice, yogurt and honey. Chill at least 4 hours. Pour into ice cream maker and follow directions for freezing.

For more delicious ice cream recipes please go to www.wilton.com.

10-YEAR LIMITED WARRANTY

Wilton Industries warrants that the Incredible Ice Cream Machine™ will be free of defects in workmanship and materials for 10 years. For this warranty to apply, the owner must follow the Use and Care instructions on Page 3.

If you should have a problem with your Wilton Incredible Ice Cream Machine, please write or call to our Customer Service Department, Wilton Industries, Inc., 2240 W. 75th Street, Woodridge, IL, 60517, or via the Wilton Website at www.wilton.com, 800-772-7100. REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY FOR THE ORIGINAL PURCHASER ONLY. We may ask you to return the product to us properly packaged. If we find the product to be defective, we will either repair or, at our option, replace the product with the same product or one of comparable value and return it to you at no charge.

This warranty does not cover damage from abuse, neglect, misuse, accident or commercial use. WILTON SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT. Some States do not allow the exclusion or limitation of the incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from State to State.

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