

WARING®

Ice Cream Parlors™



IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. To protect against risk of electrical shock do not put motor and base assembly in water or other liquid.
3. Close supervision is necessary when any appliance 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 contacting moving parts.
6. 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 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 edge of table or counter, or touch hot surfaces.

SAVE THESE INSTRUCTIONS

WARING ICE CREAM PARLOR™ AND OPTIONAL CITRUS JUICER ATTACHMENT

Everybody loves ice cream made in the Waring Ice Cream Parlor™. The flavor you make depends on what you like, as well as the availability of ingredients. You can make fresh fruit ice creams, rich French ice creams, delicious frozen yogurt, and countless other fabulous frozen confections. You're only limited by your imagination!

In the following pages, Waring shows you how to make the most nutritious, refreshing frozen desserts. Using the Waring Ice Cream Parlor™ with the optional Citrus Juicer Attachment, you need just one appliance to squeeze and freeze delightful desserts such as Orange-Cranberry Sherbet, Lemon Cheesecake Ice Cream, and Minty Grapefruit Sorbet. Not only will your frozen desserts be made to your own individual taste, but they will be more nutritious than store-bought, from the freshly-squeezed citrus juice to the cream and sugar!

(If your unit does not have the Citrus Juicer Attachment see ordering information on page 31.)

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CARING FOR YOUR WARING ICE CREAM PARLOR™

The Waring Ice Cream Parlor™ and Citrus Juicer Attachment should be used for household purposes only.

Proper care of your appliance is very simple . . . mostly a matter of keeping it clean and free of salt residue. Following the directions below will ensure trouble-free enjoyment of your Waring Ice Cream Parlor™ for years to come.

Wash the cream can, dasher, can lid, and support arm and/or optional reamer and cup in very hot, soapy water before each use.

ONCE THE CREAM CAN HAS BEEN EMPTIED AFTER USE, BE SURE TO WASH IT IN VERY HOT, SOAPY WATER, RINSE AND DRY THOROUGHLY. Remember that the plastic parts are not dishwasher safe and must be handwashed.

After each use, empty salt-water brine and ice mixture from ice bucket and rinse inside, outside, and bottom of ice bucket thoroughly with hot water until all trace of salt residue is gone. Clean the outside surface of the motor and base assembly with a damp cloth after each use.

NEVER IMMERSE MOTOR AND BASE ASSEMBLY IN WATER OR OTHER LIQUID.

ASSEMBLE IN SEQUENCE AS SHOWN.

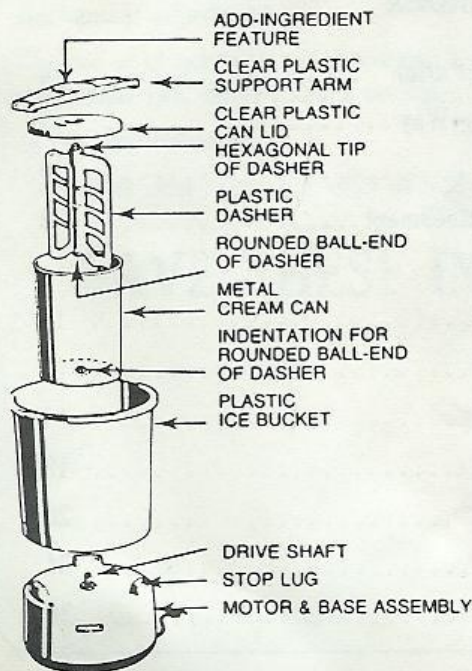


Fig. 1

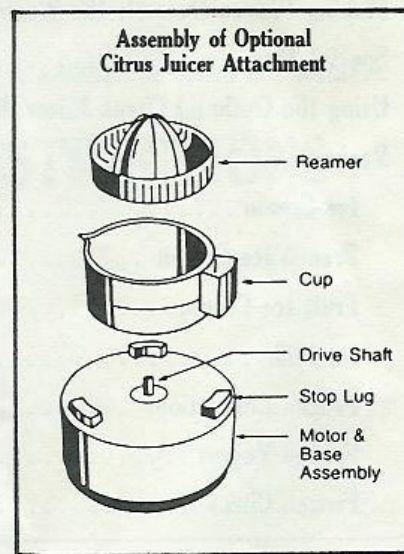


Fig. 2

MAKING FROZEN DESSERTS THE WARING WAY

Whether you are going to make a classic rich vanilla ice cream, a light fruit ice or low-calorie frozen yogurt, the same simple steps outlined below will always apply.

Aside from the Waring Ice Cream Parlor™ itself and the mixture to be processed the only things you need to make perfect frozen desserts are:

- Four trays of ice cubes from your refrigerator
- One standard 26-ounce box of ordinary table salt
- Two cups of cold water

BASIC STEPS FOR MAKING FROZEN DESSERTS IN THE WARING ICE CREAM PARLOR™

1) PRELIMINARIES

Select the mixture to be processed, choosing one of the recipes in this booklet, or using your own recipe. (See Special Tips, pg. 8)

Have the box of table salt, four trays of ice cubes and the two cups of cold water handy and ready to use.

2) GETTING THE WARING ICE CREAM PARLOR™ READY

Place the ICE BUCKET onto the MOTOR AND BASE ASSEMBLY so that the DRIVE SOCKET located on the underside of the ice bucket engages with the DRIVE SHAFT protruding from the top of the base assembly. (Refer to Fig. 1) Rotate the ice bucket until it drops down over the raised STOP LUGS on the base assembly and seats firmly.

Pour ingredients to be processed into the cream can. For more desserts, the liquid level used should not exceed four cups or two pints or one quart. This is so that the mixture will have sufficient room to expand during processing without overflowing the cream can. Some desserts, however, such as sherbets and fruit ices, expand less than others, and with these it is permissible to exceed the one quart limit by an additional 8 ounces. Stir the mixture thoroughly if required by the recipe, using only a wooden spoon or a plastic or rubber spatula to avoid scratching the interior of the cream can.

Insert DASHER into CREAM CAN. Be sure that the ROUNDED BALL-END of the dasher's center shaft seats into the matching indentation in the bottom of the cream can. (Refer to Fig. 1)

Place the transparent plastic CAN LID over the top end of the dasher shaft and snap it firmly into place over the rim of the cream can.

MAKING FROZEN DESSERTS THE WARING WAY

Place the loaded cream can into the ice bucket, making sure that the drive socket indentation in the bottom of the cream can engages with the drive shaft protruding from the bottom of the ice bucket.

Fit the socket located on the underside of the SUPPORT ARM onto the hexagonal tip of the dasher shaft extending up through the can lid. Grasp both ends of the support arm, and rotate it until the ends drop into the cutouts in the rim of the ice bucket. Press downward lightly on the ends of the support arm and rotate the support arm counterclockwise until it stops and is securely locked into place.

3) PROCESSING

You are now ready to fill the space between the cream can and the ice bucket with a mixture of ice, salt, and water, which will lower the temperature of the contents of the cream can to its freezing point.

Start the motor by inserting the plug into a regular AC household receptacle. The cream can and attached cover will rotate in a counter-clockwise direction. The dasher, prevented from rotating by the support arm, will remain stationary.

With the motor running, begin building the freezing mixture by pouring 1 cup of the cold water into the ice bucket. Follow with a layer of ice cubes, one cube deep. Sprinkle about 6 level tablespoons of table salt evenly over the top of the ice cubes. Continue building up the ice/salt mixture, layer by layer, until the ice bucket is full. Sprinkle on any remaining salt and slowly pour the remaining cup of water evenly over the top layer so that the water uniformly "wets down" the entire ice/salt load in the ice bucket.

The processing time and volume of the finished product are influenced by a number of variable factors, including:

- 1) Initial temperature of mix being processed.
- 2) Variations in the composition of mix ingredients.
- 3) Amount of salt, ice and water used in the freezing mixture. (See page 8 — Special Tips)

Because of these factors, processing time will vary between 20 and 50 minutes, and the finished product may or may not completely fill the cream can.

As the mixture begins to freeze and thicken and expand to its proper consistency, the motor will begin to labor and slow down, normally coming to a near or complete stall indicating that processing has been completed.

(Occasionally, the motor may not stop or slow down appreciably even though processing is complete. If this occurs, The Waring Ice Cream Parlor™ should be allowed to operate for no more than 50 minutes in all before unplugging. Most of

MAKING FROZEN DESSERTS THE WARING WAY

the ice will have melted by this time, and little additional freezing would take place if it were to run longer.)

The motor of your Waring Ice Cream Parlor™ is equipped with a device to prevent overheating should the appliance be running unattended when a stall occurs. If this happens, the motor will automatically shut itself off after an interval.

CAUTION

The automatic motor shut-off will reset itself after a sufficient time interval has elapsed. If the appliance is still plugged in at this time, the motor will start again. You should, therefore:

ALWAYS UNPLUG APPLIANCE BEFORE REMOVING ANY PARTS.

Your Waring Ice Cream Parlor™ has an Add-Ingredient feature that allows you to conveniently mix your favorite sauces, fruits or nuts into your ice cream while the machine is running.

Now you can produce swirl-type desserts, without stopping the Ice Cream Parlor™, by simply adding your favorite chocolate, butterscotch or strawberry sauces through the hole in the top of the clear support arm. Do this just before the ice cream is ready, for most attractive results.

You may also add finely chopped nuts, or simply puree your favorite fruits in your Waring Blendor® and add to your ice cream for that fresh fruit flavor.

When processing has been completed, unplug Waring Ice Cream Parlor.™ Remove ice bucket from base assembly and set it on the counter. Remove support arm from ice bucket by pushing down gently on both ends, rotating clockwise, and lifting off. Wipe any ice or salt from can lid, and lift can out of ice bucket with cover and dasher still in place. Remove cover and dasher. The processed mixture will be of a soft, creamy consistency at this point, and should be served immediately unless additional hardening is desired.

4) HARDENING

If you wish to harden or "ripen" the processed mixture, follow these tips:

Using a wooden spoon, or a plastic or rubber spatula, stir the processed mixture to blend together the firm and soft portions. Pack mixture down to exclude air pockets. Place a piece of waxed paper or plastic wrap over the mouth of the cream can, and snap can lid back into place. If you prefer, mixture may be

MAKING FROZEN DESSERTS THE WARING WAY

spooned into plastic freezer containers with tight fitting lids, allowing about 1/2" for additional expansion.

Place covered can or containers into refrigerator freezing compartment for 1-2 hours. It may be necessary to temporarily adjust your refrigerator's temperature control to a lower than normal setting in order to get the processed mixture to set up firmly.

ONCE THE CREAM CAN HAS BEEN EMPTIED AFTER USE, BE SURE TO WASH IT IN VERY HOT, SOAPY WATER, RINSE AND DRY THOROUGHLY.

SPECIAL TIPS

If you use your own recipe, remember to adjust the ingredient quantities for a maximum 2 quart yield.

If you make up your mixture well ahead of time, and prechill for an hour or two in your refrigerator's milk storage area, the subsequent processing time will be reduced. This is not an absolute necessity, however, except in cases where the recipe calls for boiling or cooking, in which case the mixture **MUST** be cooled before attempting to process.

The texture of the finished product depends largely on how fast it is processed. The slower the freezing process, the smoother the texture. You can easily control the processing rate, and hence the finished texture, by varying the amount of salt you use in the "freezing mixture." Using about three-fourths of a standard 26-ounce box of salt will result in a reasonably fast-acting freezing mixture, and produce a relatively smooth-textured finished product. Use of **MORE** salt, up to a full box, will shorten the processing time and produce a coarser, more granular, "icy" texture. Use of **LESS** salt, down to one-half box, will lengthen the processing time and produce a finer, smoother texture. The directions given in this booklet are based on the use of 3/4 box of salt, and it is recommended that you try this quantity the first time you use your Waring Ice Cream Parlor.™

Remember that:

MORE SALT (UP TO A FULL BOX) — FASTER PROCESSING, COARSER TEXTURE

LESS SALT (DOWN TO 1/2 BOX) — SLOWER PROCESSING, FINER TEXTURE

USING THE OPTIONAL WARING CITRUS JUICER ATTACHMENT

Note: This device (Catalog #CF910) is intended for use with all Waring 11CF Series Ice Cream Parlors™.

USING THE OPTIONAL WARING CITRUS JUICER ATTACHMENT

Whether you will be juicing grapefruits, limes or tangerines, the same simple steps outlined below will always apply.

1. Preliminaries

Assemble Citrus Juicer Attachment on motor and base assembly. Handle of cup must fit over any raised stop lug on motor and base assembly. See Fig. 2, page 4.

Select the mixture to be processed, choosing one of the recipes in this booklet, or using your own recipe.

Let fruit attain room temperature before juicing. Roll fruit between palm of hand and counter top before cutting to loosen fibers.

2. Processing

Cut citrus fruit in half (not end to end).

Insert the plug into a regular household AC power outlet. Start the motor by sliding switch up to "ON" position. If your unit does not have an "ON/OFF" switch, turn the unit "ON" or "OFF" by inserting or pulling the plug.

With motor running, press fruit half down on reamer to start juicing action. Manipulate fruit from side to side while reaming to get all the juice.

Juice fruit ONLY to the Maximum Fill Line so as not to mix freshly squeezed juice with pulp and seeds in the reamer basket. (See Fig. 1.) Switch unit to "OFF."

Measure required amount of juice and continue with recipe you have chosen.

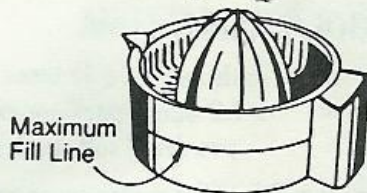


Fig. 3

3. Special Tips

When grating orange or lemon peel, grate only the outside, colorful layer of peel. The light part is bitter and should be discarded.

To have a citrus flavor without pieces of peel, add the peel to the unfrozen ice cream mixture then pour the mixture through a fine strainer before it is frozen.

Make an impressive dessert by cutting three or four oranges in half. Juice the oranges, with the new Waring Citrus Juicer Attachment, being careful not to damage the peels. Use the freshly-squeezed juice in the recipe and the orange peel halves, fresh or frozen, as bowls.

Although limes have a beautiful green color, the juice is not much darker than lemon juice. When making any frozen lime dessert in the Ice Cream Parlor™, add enough green food coloring to make an intense color. As the ice cream churns, volume increases and color diminishes. Food coloring does not change the flavor or texture, just the color.

RECIPES ICE CREAM

PLAIN VANILLA ICE CREAM

2 cups heavy cream (1 pint)	1-1/2 tsp. pure vanilla extract
2 cups light cream (1 pint)	1/8 tsp. salt
1 cup sugar	

Pour cream directly into cream can. Add sugar, vanilla, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves. Proceed with Basic Steps, page 5.

HOT RUM SAUCE FOR VANILLA ICE CREAM

Prepare vanilla ice cream. Serve with this delicious sauce:

1 cup sugar	1/2 cup soft butter
1 cup water	1/4 cup rum

Boil the sugar and water together until the syrup reaches the thread stage 230°. Remove from heat, stir in the butter, and when that has melted, stir in the rum. Serve immediately over vanilla ice cream.

KOOL KREEM

2 cups Half & Half (1 pint)	dash salt
2 cups whipping cream (1 pint)	1-7.2 ounce package presweetened powdered soft drink mix (any flavor)
1-1/2 tsp. vanilla	

Combine above ingredients in cream can. Stir with wooden spoon or plastic spatula. Proceed with Basic Steps, page 5.

PEANUT BUTTER ICE CREAM

2 cups heavy cream (1 pint)	3/4 cup of smooth peanut butter
2 cups light cream (1 pint)	1 - 8 oz. chocolate bar, with or without nuts, cut or broken into small pieces (optional)

Pour heavy and light cream directly into cream can. Add sugar. Stir to dissolve sugar with plastic spatula or wooden spoon. Heat peanut butter over hot water in a double boiler until it reaches a pouring consistency, and add to cream in can. Stir until well mixed. Proceed with Basic Steps, page 5. If you wish, when ice cream is processed, fold in chocolate pieces and harden ice cream in freezer. (See page 7.)

RECIPES ICE CREAM

COFFEE ICE CREAM

2 cups heavy cream (1 pint)	1 cup sugar
2 cups light cream (1 pint)	1/8 tsp. salt
2 Tbsp. instant powdered coffee	

Pour cream directly into cream can. Add instant coffee and stir to blend. Add sugar and salt. Stir with wooden spoon or plastic spatula until sugar dissolves. Proceed with Basic Steps, page 5.

DELUXE COFFEE ICE CREAM

2 Tbsp. instant coffee	1/3 cup evaporated milk
1-1/2 tsp. unflavored gelatin softened in 1/4 cup water	1/2 cup sugar
	2 cups heavy cream (1 pint)

Scald evaporated milk over low heat. Add softened gelatin, sugar and coffee and stir until well blended. Cool. Add cream. Pour into cream can. Chill in refrigerator 2 hours before processing. Proceed with Basic Steps, page 5.

MAPLE WALNUT ICE CREAM

2 cups heavy cream (1 pint)	1 Tbsp. maple extract
2 cups light cream (1 pint)	1/8 tsp. salt
1 cup sugar	1/2 to 1 cup chopped walnuts (as desired)

Pour cream directly into cream can. Add sugar, maple extract, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves. Proceed with Basic Steps, page 5. Fold walnuts into the mixture after processing but before hardening.

BUTTERED PECAN ICE CREAM

2 cups heavy cream (1 pint)	1/2 tsp. butter extract
2 cups light cream (1 pint)	1/8 tsp. salt
1/2 cup brown sugar	1/2 cup chopped pecans
1/2 cup white sugar	

Pour first six ingredients into cream can. Stir thoroughly with wooden spoon or plastic spatula. Proceed with Basic Steps, page 5. Fold pecans into the mixture after processing, but before hardening.

RECIPES ICE CREAM

CHOCOLATE ICE CREAM

2 cups heavy cream (1 pint)	1-1/2 tsp. pure vanilla extract
2 cups light cream (1 pint)	1/4 tsp. ground cinnamon
1/2 cup Hershey's Chocolate Syrup	1 cup sugar
or 6 Tbsp. Hershey's Cocoa	1/8 tsp. salt

Pour cream directly into cream can. Add sugar, chocolate flavoring, vanilla, cinnamon, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves.

VARIATIONS ON CHOCOLATE ICE CREAM

1. Add 1 tsp. rum extract before processing.
2. Add 1 tsp. almond extract before processing, and 1/2 cup coarse chopped almonds after processing but before hardening.
3. Add 1/2 cup mini chocolate chips through the Add-Ingredient feature.
4. Add 1/4 cup mini chocolate chips and 1/4 cup chopped nuts through the Add-Ingredient feature.

HEAVENLY CHOCOLATE

2 cups heavy cream (1 pint)	1/4 tsp. cinnamon
2 cups light cream (1 pint)	6 Tbsp. cocoa
1 cup sugar	1/2 cup chopped almonds
1-1/2 tsp. pure vanilla extract	2 squares of shaved bakers semi-sweet chocolate
1/8 tsp. salt	1/2 cup melted marshmallow

Combine first 7 ingredients in cream can. Stir thoroughly with wooden spoon or plastic spatula. Proceed with Basic Steps, page 5. After processing but before hardening fold in remaining 3 ingredients.

PISTACHIO ICE CREAM

2 cups heavy cream (1 pint)	1/8 tsp. salt
2 cups light cream (1 pint)	3 drops green food coloring
1 cup sugar	1/2 cup chopped, unsalted pistachio nuts or 1/2 cup slivered almonds
1 Tbsp. almond extract	

Pour cream directly into cream can. Add sugar, almond extract, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves. Proceed with Basic Steps, page 5. Fold nuts into mixture after processing, but before hardening.

RECIPES ICE CREAM

MINT CHOCOLATE CHIP ICE CREAM

2 cups heavy cream (1 pint)	1/8 tsp. salt
2 cups Half & Half (1 pint)	8 drops green food coloring
1 Tbsp. peppermint extract	3/4 cup chocolate chip mint morsels
3/4 cup sugar	

Pour first six ingredients into cream can. Stir thoroughly with wooden spoon or plastic spatula. Proceed with Basic Steps, page 5. After processing but before hardening add chocolate chip mint morsels.

PEPPERMINT ICE CREAM

2 cups light cream (1 pint)	1/8 tsp. salt
2 cups heavy cream (1 pint)	1 tsp. red food coloring
1 cup sugar	1-1/2 cups crushed peppermint candy
2 tsps. peppermint extract	

Pour heavy and light cream into cream can. Add sugar, salt, peppermint extract and food coloring. Stir thoroughly with wooden spoon or plastic spatula. Proceed with Basic Steps, page 5. After processing but before hardening blend in peppermint candy.

MOCHA FLUFF ICE CREAM

2 cups heavy cream (1 pint)	1 cup sugar
2 cups Half & Half (1 pint)	1-1/2 tsp. chocolate extract
3 Tbsp. instant powdered coffee	1/8 tsp. salt
3 Tbsp. powdered cocoa	

Pour cream directly into can. Add coffee, cocoa, stir to blend. Add sugar and extract and salt. Stir with wooden spoon or plastic spatula until sugar dissolves. Proceed with Basic Steps, page 5.

HARVEY'S SURPRISE

2 cups heavy cream (1 pint)	1 cup sugar
2 cups light cream (1 pint)	1/8 tsp. salt
3 Tbsp. instant powdered coffee	1/4 cup Bristol Cream

Pour above ingredients into cream can. Stir thoroughly with wooden spoon or plastic spatula. Proceed with Basic Steps, page 5.

RECIPES

FRENCH ICE CREAM

FRENCH ICE CREAM is ice cream which uses whole eggs or egg yolks as a major ingredient. The eggs lend a characteristic "custard" flavor to the finished product. Many recipes for this type of ice cream call for some pre-cooking of the mix, but good results can also be obtained without cooking, and recipes for each kind are given here.

FRENCH VANILLA ICE CREAM (UNCOOKED)

2 eggs (room temperature)	2 cups milk (1 pint)
1 cup sugar	2 cups Half & Half (1 pint)
1/8 tsp. salt	1-1/2 tsp. pure vanilla extract
1/2 box instant vanilla pudding	

With your Waring mixer, beat eggs in mixing bowl until fluffy. Add remaining ingredients and continue beating until sugar and vanilla pudding dissolve. Pour mixture into cream can. Proceed with Basic Steps, page 5.

FRENCH COFFEE ICE CREAM (UNCOOKED)

2 eggs (room temperature)	2 cups milk (1 pint)
1 cup sugar	2 cups Half & Half (1 pint)
1/8 tsp. salt	3 Tbsp. instant powdered coffee
1/2 box instant vanilla pudding	1-1/2 tsp. pure vanilla extract

With your Waring mixer, beat eggs in mixing bowl until fluffy. In separate mixing bowl, combine sugar, salt, vanilla pudding, and instant coffee. Add to eggs, along with remaining ingredients, and continue beating until sugar and vanilla pudding dissolve. Pour mixture into cream can. Proceed with Basic Steps, page 5.

FRENCH PISTACHIO ICE CREAM (UNCOOKED)

2 eggs (room temperature)	2 cups Half & Half (1 pint)
1 cup sugar	1 Tbsp. almond extract
1/8 tsp. salt	3 drops green food coloring
1/2 box instant pistachio pudding	1/2 cup chopped, unsalted pistachio nuts
2 cups milk (1 pint)	or 1/2 cup slivered almonds

With your Waring mixer, beat eggs in mixing bowl until fluffy. Add all remaining ingredients except nuts, and continue beating until sugar and pistachio pudding dissolve. Pour mixture into cream can. Proceed with Basic Steps, page 5. After processing but before hardening, add nuts.

RECIPES

FRENCH ICE CREAM

FRENCH CHOCOLATE ICE CREAM (COOKED)

2 eggs (room temperature)	2 cups Half & Half (1 pint)
1 cup sugar	2 cups all purpose cream (1 pint)
2 Tbsp. flour	1-1/2 tsp. pure vanilla extract
1/8 tsp. salt	1/2 cup chocolate syrup

With your Waring mixer, beat eggs in mixing bowl until fluffy. In stainless steel saucepan, combine sugar, flour, and salt, and gradually stir in Half & Half. Add chocolate syrup. Cook over LOW heat or in double boiler, stirring constantly with a wooden spoon until sugar is dissolved and mixture begins to thicken (10-15 min.). To prevent coagulation of eggs, pour a small amount of hot mixture into beaten eggs, stirring well with a wire whisk; then pour egg mixture into remaining hot mixture in saucepan. Cook and stir for 1 minute more. Remove from heat and chill. Stir in cream and vanilla. Pour mixture into cream can. Chill mixture until ready to process. Proceed with Basic Steps, page 5.

FRENCH MAPLE NUT ICE CREAM (COOKED)

2 eggs (room temperature)	1 cup sugar
2 Tbsp. flour	1/8 tsp. salt
2 cups Half & Half (1 pint)	2 cups all purpose cream (1 cup)
1 Tbsp. maple extract	1/2 to 1 cup chopped walnuts (as desired)

With your Waring mixer, beat eggs in mixing bowl until fluffy. In stainless steel saucepan, combine sugar, flour, and salt, and gradually stir in Half & Half. Cook over LOW heat or in double boiler, stirring constantly with a wooden spoon until sugar is dissolved and mixture begins to thicken (10-15 min.). To prevent coagulation of eggs, gradually pour a small amount of the hot mixture into beaten eggs, stirring well with a wire whisk; then pour egg mixture into remaining hot mixture in saucepan. Cook and stir for 1 minute more. Remove from heat and chill. Stir in cream and maple extract. Pour mixture into cream can. Chill mixture until ready to process. Proceed with Basic Steps, page 5. Fold walnuts into mixture after processing but before hardening.

RECIPES

FRUIT ICE CREAM

FRUIT ICE CREAM is made from either plain or French vanilla ice cream by adding fruit puree and/or fruit pieces to the basic mix. If the fruit is reduced to a puree, it can be added to the mix either at the START of the freezing process or during processing through the Add-Ingredient feature. If, however, large bite-size pieces of fruit are desired in the finished ice cream, it is better to mix them in by hand at the FINISH of the freezing process, just prior to hardening. The reason for this is twofold . . . First, large pieces of fruit tend to clog the slots of the dasher and prevent proper agitation during processing. Second, fruit pieces added at the start of the freezing process are more likely to end up objectionably hard-frozen in the finished ice cream.

The following recipe can be used with any fresh, frozen, or canned fruit, and can be adjusted to suit your preferences with respect to the relative amounts of fruit introduced as a puree at the beginning of the freezing process, and that held aside for hand mixing into the processed cream.

FRESH FRUIT

- 1) Slice 1 to 2 cups of ripe fruit to bite-size pieces. In a small bowl, combine half the sugar called for in the basic ice cream recipe you will be using with the fruit slices. Mix fruit and sugar together, cover, and allow to "age" for 24 hours in your refrigerator. During this time the juice of the fruit will combine with the sugar to form a flavored syrup, and enough sugar will infuse into the fruit pieces to help prevent it from freezing solid during the hardening process.
- 2) After aging, save aside whatever portion of the fruit you wish to add later as whole pieces, and puree the rest into the syrup. Your Waring Blendor® will puree fruit. Add the pureed fruit and syrup to the basic cream mix just before processing. Mix in the reserved whole pieces by hand, after processing and before hardening.

FROZEN FRUIT

Allow frozen fruit to defrost and age in refrigerator for 24 hours.

Proceed as in step (2) above for fresh fruit, using 1-2 cups of the defrosted fruit/syrup mixture.

CANNED FRUIT

Fruit packed in syrup can be processed as it comes from the can or jar, without additional aging. Use 1-2 cups of chilled and drained fruit and proceed as in step (2) above for fresh fruit.

RECIPES FRUIT ICE CREAM

APPLE GRANOLA CRUNCH ICE CREAM

1 box whipped topping (2 envelopes)	1-1/2 tsp. vanilla
4 cups milk	1/8 tsp. salt
1/2 cup sugar	1/3 cup granola cereal (honey & oats)
1 tsp. cinnamon	1 cup chopped apples, cored only

Mix both envelopes of whipped topping with milk. Add sugar, cinnamon, vanilla. Stir thoroughly with wooden spoon or plastic spatula. Proceed with Basic Steps, page 5. Fold in apples after processing, but before hardening. Serve with a sprinkling of crushed granola cereal.

HAWAIIAN DELIGHT

2 cups heavy cream (1 pint)	1 cup sugar
2 cups light cream or Half & Half (1 pint)	1/8 tsp. salt
1 Tbsp. lemon juice (or juice of 1/2 lemon)	1/2 cup mashed banana (ripe)
	1/3 cup crushed drained pineapple
	1/3 cup toasted coconut

Pour heavy and light cream into cream can, add sugar, lemon juice, salt, and mashed bananas. Stir thoroughly with wooden spoon or plastic spatula. Proceed with Basic Steps, page 5. After processing but before hardening fold in pineapple and toasted coconut.

RUM RAISIN ICE CREAM

1/3 cup dark rum	1/2 cup light corn syrup
1/2 cup dark seedless raisins	1 cup heavy cream
2 eggs (room temperature)	1 cup milk
1/2 cup sugar	3/4 tsp. lemon juice
dash of salt	1/2 tsp. vanilla

Pour rum over raisins, cover and soak at room temperature 10 hours. In large bowl of mixer, beat eggs, sugar and salt until thick and light colored. Beat in syrup, cream, milk, lemon juice, vanilla and 1 tablespoon rum from raisins until well blended. Pour into cream can. Proceed with Basic Steps, page 5. Drain raisins and fold in. Transfer processed ice cream into plastic freezer container. Cover with airtight lid. Allow to "ripen" in freezer overnight. Makes 1 quart.

RECIPES FRUIT ICE CREAM

PINA COLADA ICE CREAM

1 15-1/2 oz. can cream of coconut milk 1/2 Tbsp. rum extract
1 pint whipping cream 1/4 cup sugar
1/8 tsp. salt 1/4 cup crushed pineapple

Pour above ingredients except crushed pineapple into cream can. Stir thoroughly with wooden spoon or plastic spatula. Proceed with Basic Steps, page 5. Top with crushed pineapple.

PUMPKIN SUPREME CREME

2 cups canned pumpkin 1 tsp. mapeline flavoring
1 cup sugar 2 cups light cream (1 pint)
2 tsp. pumpkin pie spice 1 cup heavy cream
1 tsp. salt

In large bowl thoroughly mix first 5 ingredients. Gradually add light cream, then heavy cream, stirring thoroughly after each addition. Pour well blended mixture into cream can. Proceed with Basic Steps, page 5.

CHERRY NUT ICE CREAM

2 cups heavy cream (1 pint) 1/4 cup chopped pecans
2 cups light cream (1 pint) 1/2 tsp. almond extract
1 cup sugar 1/8 tsp. salt
1/4 cup juice of cherries 20 quartered Maraschino cherries

Pour heavy and light cream into cream can. Add sugar, cherry juice, almond extract and salt. Stir thoroughly with wooden spoon or plastic spatula. Proceed with Basic Steps, page 5. Fold in quartered cherries and chopped pecans after processing, but before hardening.

HOLIDAY SURPRISE ICE CREAM

2 cups whipping cream (1 pint) 1/8 tsp. salt
2 cups Half & Half (1 pint) 1 cup fresh cranberries finely chopped
1 tsp. vanilla 1 8 oz. can crushed pineapple
2 cups sugar 1/2 cup finely chopped walnuts

Wash cranberries (Chop before measuring). Mix 1 cup sugar, cranberries and pineapple and set aside for 4 hours.

Combine creams, vanilla, remaining sugar and salt. Stir thoroughly with wooden spoon or plastic spatula. Proceed with Basic Steps, page 5. After processing but before hardening fold in cranberries, pineapple and walnuts.

RECIPES ICE MILK

ICE MILK refers to a frozen dessert in which all or part of the high fat-content cream is replaced by milk, but which otherwise contains the same ingredients as ice cream.

VANILLA ICE MILK

4 cups whole milk or 99% fat free milk	1/8 tsp. salt
1 cup sugar	1-1/2 tsp. pure vanilla extract

Pour milk directly into cream can. Add sugar, vanilla and salt. Stir with wooden spoon or plastic spatula until sugar dissolves. Proceed with Basic Steps, page 5.

CHOCOLATE ICE MILK

4 cups whole milk or 99% fat free milk	1/2 cup Hershey's Chocolate syrup or 6 Tbsp. Hersey's Cocoa
1 cup sugar	1/4 tsp. ground cinnamon
1-1/2 tsp. pure vanilla extract	1/8 tsp. salt

Pour milk directly into cream can. Add sugar, chocolate flavoring, vanilla, cinnamon, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves. Proceed with Basic Steps, page 5.

MAPLE NUT ICE MILK

4 cups whole milk or 99% fat free milk	1 cup sugar
1/8 tsp. salt	1 Tbsp. maple extract
	1/2 to 1 cup chopped walnuts (as desired)

Pour milk directly into cream can. Add sugar, maple extract, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves. Proceed with Basic Steps, page 5. Fold walnuts into mixture after processing but before hardening.

COFFEE ICE MILK

4 cups whole milk or 99% fat free milk	1/8 tsp. salt
1 cup sugar	1-1/2 tsp. pure vanilla extract
	3 Tbsp. instant powdered coffee

Pour milk directly into cream can. Add instant coffee and stir to blend. Add sugar, vanilla, and salt. Stir with wooden spoon or plastic spatula until sugar dissolves. Proceed with Basic Steps, page 5.

RECIPES FROZEN CONFECTIONS

FROZEN PISTACHIO PUDDING

2 packages instant
pistachio pudding

1 quart milk

Pour cold milk into cream can. Turn dasher with thumb and forefinger as the pudding mix is slowly poured into can.

BLACK BOTTOM PIE

Crust:

2 cups finely ground chocolate wafer crumbs

1/3 cup soft butter

Mix wafer crumbs and butter together thoroughly, and press into 9" or 10" pie plate. Freeze 2-3 hours.

Filling:

Use Peppermint Ice Cream Recipe, page 13.

Prepare ice cream in Waring Ice Cream Parlor™. Fill frozen pie shell with soft ice cream and re-freeze until hard. Before serving, top with whipped cream. Garnish with shaved milk chocolate. Serves 8-10.

CRANBERRIES JUBILEE

2 cups fresh cranberries

3/4 tsp. grated orange peel

1/2 cup orange juice

2 cups sugar

1 tsp. cornstarch

1/2 cup cognac or brandy

1 quart vanilla ice cream prepared in
your Waring Ice Cream Parlor™

(page 10)

Wash cranberries; drain, and remove stems. Set aside. In medium saucepan, combine orange peel, orange juice and sugar with 1/2 cup water; stir over low heat to dissolve sugar. Add cranberries, bring to boiling. Reduce heat, simmer, covered, 5 minutes or until cranberries start to pop.

In small bowl, combine cornstarch with 2 tablespoons water. Stir into cranberry mixture; bring to boiling, stirring. Reduce heat and simmer 1 minute. Mixture will thicken slightly and be translucent. Place into metal serving bowl. In small saucepan, heat cognac slightly over low heat. Pour over cranberry mixture. Light with match. Pass flaming cranberry sauce, to serve over ice cream. Serves 6.

RECIPES FROZEN CONFECTIONS

FRENCH YULE LOG

- 1 recipe basic sponge sheet
- 1 quart of your favorite ice cream prepared in your Waring Ice Cream Parlor™
- 1 recipe Continental Mocha Butter Cream

BASIC SPONGE SHEET

- 6 eggs separated
- 1/4 tsp. salt
- 1/2 cup sugar
- 1 tsp. vanilla
- 1/2 cup flour

Beat the egg whites with the salt until they stand in soft peaks. Add 4 tablespoons of the sugar, one tablespoon at a time, and continue beating until meringue is very stiff. In a separate bowl beat the egg yolks with the remaining sugar and vanilla until fluffy. Gently fold about 1/4 of the meringue into the egg yolk mixture. Then pour back into the bowl of meringue. Sprinkle with 2 tablespoons of the flour and fold together. Repeat until all the flour is blended. Be careful not to overmix. Pour into a buttered 11" x 16" jelly roll pan that has been lined with buttered wax paper. Bake 10 to 12 minutes in a 400° oven until golden. Remove from pan immediately to cool on a rack in the following manner: Sprinkle a tea towel with confectioner's sugar. Invert sponge sheet on towel so the waxed paper is on top. Do not remove wax paper. Roll the cake tightly in the towel to a 16" long cylinder. Cool, carefully unroll and peel off the wax paper. Trim off the crusty edges and spread cake with your favorite ice cream. Reroll and cover with foil and freeze 1 hour.

Remove from freezer and cut a small piece off each end of the cake diagonally and place on either side of the "Yule Log" with the diagonals against the cake. Cover with foil and return to freezer.

Meanwhile prepare Continental Mocha Butter Cream

- 2/3 cup sugar
- 1/3 cup water
- 1/8 tsp. cream of tartar
- 5 oz. melted semi sweet chocolate
- 5 egg yolks
- 1 cup soft butter
- 4 Tbsp. extra strong coffee
- 3 Tbsp. cognac

Mix sugar, water and cream of tartar in a saucepan. Stir over low heat until sugar is completely dissolved. Raise heat and boil without stirring until syrup tests 238°. Meanwhile, beat the egg yolks in a bowl until they are fluffy. Then pour the hot syrup in a thin stream into the yolks, beating constantly. The mixture will become thick and light as it cools from the beating. Beat in chocolate, coffee, and cognac. Set aside until completely cooled. Beat in softened butter. Makes 2 cups. Remove Yule Log from freezer. Put the Mocha Butter Cream into a pastry bag fitted with a star tube and pipe long lines of Butter Cream over the entire "log" to resemble bark. Pipe the Butter Cream in a spiral over the cut ends. Freeze. Remove 15 minutes before serving.

RECIPES

FROZEN CONFECTIONS

HOLIDAY ICE CREAM CAKE

1 angel food cake (about 10 oz.)
1 qt. strawberry ice cream mock pistachio nuts
1 qt. vanilla ice cream chocolate leaves
1 cup whipping cream strawberries

Tear angel food cake into bite size pieces. Place layer of cake pieces in bottom of chilled 10 inch tube pan. Alternate scoops of strawberry and vanilla ice cream to make next layer. Press firmly into cake. (Use ice cream spade if desired). Add a layer of cake pieces; then a second layer of ice cream. Finish with layer of cake pieces. Press down firmly to level cake. Cover and freeze at least 6 hours, preferably overnight.

To decorate and serve: Remove cake from freezer and let stand at room temperature 5 minutes. Run the metal spatula around edge of pan. Using center post, lift out cake. Turn upside down on serving plate. Place hot, damp cloth around bottom of pan for a few seconds. Run spatula between cake and bottom of pan. Remove pan. Return to freezer to firm. Whip cream in chilled bowl with chilled beaters until stiff. Pipe through pastry tube around base of cake. Sprinkle with Mock Pistachio Nuts. Pipe rosettes of whipped cream on top of cake; decorate with Chocolate Leaves and strawberries. Serve with Fudge Pecan Sauce. Serves 12-16.

MOCK PISTACHIO NUTS

Place 3 to 4 drops green food coloring with 1 teaspoon water in jar with cover. Add 1/2 cup chopped almonds, shake to color. Spread nuts in shallow baking pan. Bake in preheated 350° oven 6-8 minutes to dry. Do not brown.

CHOCOLATE LEAVES

Wash and dry thoroughly 10-12 small leaves with stems (Rose or Ivy leaves are ideal). Melt 1/2 cup semi sweet chocolate pieces in heavy saucepan over low heat, stirring until smooth. Cool slightly. Carefully brush a thin layer (about 1/8 inch) of melted chocolate on leaf. Chocolate and leaf will separate more easily if edges are not covered. Place leaves on baking sheet. Chill until firm. Carefully peel leaf from chocolate. Store in refrigerator.

FUDGE PECAN SAUCE

1 cup (6 oz.) semi-sweet 1/2 cup light cream or Half & Half
 chocolate pieces 1/2 tsp. vanilla
1/2 cup pecan halves

Melt chocolate with cream in heavy saucepan over low heat, stirring until smooth. Remove from heat; stir in vanilla. Cool slightly; stir in nuts. Serve warm.

RECIPES FROZEN CONFECTIONS

FROZEN PEPPERMINT CAKE

1 pkg. (15 oz.) angel food cake mix
1/3 cup coarsely chopped, thin chocolate mint wafers
3/4 cup chopped walnuts
3 pints soft peppermint ice cream prepared in your Waring Ice Cream Parlor™

Preheat oven to 350°. Make cake as package label directs. Turn into ungreased 10 inch tube pan. Bake on lowest shelf of oven 30 to 40 minutes, or until surface springs back when gently pressed with fingertip. Invert pan immediately, hanging tube over neck of bottle. Let cool completely. (About 1 hour.) Remove; split crosswise into 3 layers.

In large bowl, add mints, nuts and peppermint ice cream, stirring until well combined. (If ice cream becomes too soft to spread, return to freezer for a few minutes.) Working quickly, assemble cake on cookie sheet or foil. Spread bottom cake layer with 1/3 ice cream mixture. Top with second cake layer, spread with 1/3 ice cream mixture. Top with third cake layer. Spread with remaining ice cream mixture over top. Freeze until firm (about 2 hours). To serve: With sharp knife, cut frozen cake into slices. Serves 12.

CREME DE MINT FROZEN MOUSSE

1 cup heavy cream
1/4 cup powdered sugar
1/8 tsp. salt
1/2 cup creme de menthe

Whip cream. Fold in powdered sugar. Add creme de menthe. Pour into cream can. Stir thoroughly with wooden spoon or plastic spatula. Proceed with Basic Steps, page 5. When done, spoon into sherbert or frappe glasses. Refrigerate until ready to serve. Top with more whipped cream and place green Maraschino cherries in center of each serving.

MINCEMEAT GLAZE

1 cup prepared mincemeat
1/2 cup slivered toasted almonds
1 qt. soft vanilla ice cream prepared in your Waring Ice Cream Parlor™

Drain mincemeat well. Mix with almonds. With spatula, press a fourth of the ice cream into bottom of a 5 cup mold. Then press 3/4 of mincemeat mixture irregularly on side of mold. Pack in rest of the ice cream. Fill in crevices with remaining mincemeat mixture. Freeze overnight, or until ice cream is firm.

To unmold, loosen edge with sharp knife. Invert mold on aluminum foil or serving platter. Place hot, damp cloth around mold, to slightly melt ice cream. Then shake out ice cream. Store in freezer until serving time. (Wrap if to be stored longer than several hours).

RECIPES

FROZEN YOGURT

FROZEN YOGURT is a variation of ice milk or sherbet in which most or all of the milk has been replaced by cultured yogurt, which lends a characteristic "tangy" flavor. The use of the low-fat variety of yogurt makes true low calorie frozen desserts possible.

Frozen yogurt tastes best when eaten directly after processing in Waring Ice Cream Parlor.[™]

Store frozen yogurt in a freezer storage container; cover. Let stand in refrigerator 45 minutes before serving to soften.

PLAIN LOW-CALORIE FROZEN YOGURT

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

Spoon yogurt directly into cream can. Add vanilla or other flavoring if desired. Proceed with Basic Steps, page 5.

FRUIT FROZEN YOGURT

2 pints unflavored natural yogurt
1 cup sugar
1 cup fresh, frozen, or canned fruit of your choice

Spoon yogurt directly into cream can. Puree sugar and fruit together in your Waring Blender[®] and add to yogurt. Proceed with Basic Steps, page 5.

COFFEE PRALINE FROZEN YOGURT

1 Tbsp. espresso instant
coffee powder
1/2 cup milk
1/2 cup packed light
brown sugar
2/3 cup coarsely chopped
pecans

1 envelope unflavored
gelatin
2 eggs (room temp.)
1 tsp. light molasses
2 cups plain yogurt
1/2 cup whipping cream,
whipped

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. Beat eggs in large mixing bowl on medium speed until thick and lemon colored. Beat in sugar and molasses gradually. Beat in gelatin mixture, yogurt and pecans on medium speed. Fold in whipped cream. Proceed with Basic Steps, page 5. Makes 1-1/2 quarts.

Tips: Serve coffee praline frozen yogurt garnished with pecan halves. For coffee praline frozen yogurt pie, spoon yogurt mixture into 10" graham cracker crust;

RECIPES FROZEN YOGURT

garnish with pecan halves. Freeze covered with plastic wrap. Let stand in refrigerator 45 minutes before serving.

LOW-CALORIE PINEAPPLE YOGURT DESSERT

8 oz. can juice-packed crushed pineapple	1 envelope plain gelatin
Sugar substitute equivalent to 12 tsp. sugar	4 Tbsp. sugar
1/4 tsp. salt	1 cup cold skim milk
	1 cup low-fat vanilla yogurt

Drain the juice from the crushed pineapple into a saucepan. Add gelatin and sugar. Wait one minute, then heat over very low heat until gelatin and sugar are melted. Remove from heat. Add sugar substitute. Stir in pineapple, milk, yogurt and salt. Pour into cream can. Chill mixture until ready to process. Proceed with Basic Steps, page 5.

APPLE SPICE FROZEN YOGURT

1 envelope unflavored gelatin	2 tsp. lemon juice
1 cup applesauce (unsweetened)	1/2 tsp. ground cinnamon
2 eggs (room temperature)	1/8 tsp. ground cloves
3 Tbsp. light corn syrup	1/8 tsp. ground nutmeg
3 Tbsp. packed light brown sugar	1/8 tsp. salt
2 cups plain yogurt	1/2 cup whipping cream, whipped

Sprinkle gelatin over applesauce in small saucepan; let stand 3 minutes. Heat over low heat, stirring constantly, until gelatin dissolves; cool slightly. Beat eggs in large mixer bowl on medium speed until thick and lemon colored. Beat in sugar and corn syrup gradually. Beat in gelatin mixture, yogurt, lemon juice, spices and salt on medium speed. Fold in whipped cream. Pour into cream can. Proceed with Basic Steps, page 5. Makes 1 quart.

ORANGE HONEY YOGURT

2 cups plain yogurt	2-3 oranges
1/2 cup honey	1/2 cup half-and-half

Using the Citrus Juicer Attachment, squeeze enough oranges to make one cup of juice. Disassemble the Citrus Juicer Attachment. Put all the ingredients in the cream can. Stir well to thoroughly combine. Assemble the Waring Ice Cream Parlor™ and proceed with Basic Steps, page 5. Makes about one quart.

RECIPES

FROZEN CITRUS DESSERTS

LEMON CHEESECAKE ICE CREAM

1/3 cup lemon juice	1/2 tsp. grated lemon peel
1 cup cottage cheese	1/2 tsp. vanilla extract
3 egg yolks	2 cups half-and-half
3/4 cup sugar	3 egg whites

Using Citrus Juicer Attachment, squeeze enough lemon juice to make 1/3 cup (1-2 lemons). Next, in your Waring Blendor® or Waring Food Processor, puree cottage cheese and lemon juice until smooth; set aside. In medium bowl, with your Waring Mixer, beat egg yolks and sugar until smooth and thick. Stir in pureed cottage cheese mixture, lemon peel, vanilla and half-and-half; set aside. In another bowl, with your Waring mixer, beat egg whites until stiff but not dry. Fold into egg yolk mixture. Using Ice Cream Parlor™, pour mixture into cream can and proceed with Basic Steps, page 5.

TANGERINE CHIP ICE CREAM

3 cups tangerine juice (6 tangerines, approx.)	2 cups half-and-half
6 eggs	1/2 cup light corn syrup
1 cup sugar	1 tsp. grated tangerine peel
1 tbls. cornstarch	1/8 tsp. almond extract
	2 (1 oz.) squares semi-sweet chocolate

Using the Waring Citrus Juicer Attachment, squeeze enough tangerine juice to make 3 cups. Then, in a small bowl, beat eggs with your Waring Mixer; set aside. In a medium saucepan, combine sugar and cornstarch. Stir in half-and-half and corn syrup. Cook and stir over low heat until thick and bubbly. Slowly stir about 1 cup hot mixture into beaten eggs. Stir egg mixture into remaining hot mixture. Cook and stir over low heat 1 minute. Stir in tangerine juice, tangerine peel and almond extract. Cool to room temperature. Meanwhile, melt chocolate over hot water. Slowly stir melted chocolate into cooled tangerine mixture. Finally, pour mixture into cream can of the Ice Cream Parlor™, and proceed with Basic Steps, page 5.

RECIPES

FROZEN CITRUS DESSERTS

LIME SMOOTHIE ICE CREAM

3-4 limes	1/2 tsp. grated lemon rind
1 cup milk	1 cup whipping cream
1/2 cup sugar	6 drops green food coloring
2 egg yolks, beaten	2 egg whites, beaten stiff

Using the Citrus Juicer Attachment, squeeze enough limes to make a 1/2 cup of lime juice. Disassemble the Citrus Juicer Attachment.

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 whipping cream, food coloring, lime juice and beaten egg whites. Combine thoroughly and pour mixture into the cream can. Assemble the Waring Ice Cream Parlor™ and proceed with Basic Steps, page 5. Makes about one quart.

GRAND MARNIER CREAM

1-2 oranges	8 egg yolks
3/4 cup sugar	1/4 cup Grand Marnier liqueur
1/2 cup water	1 cup whipping cream
1 tsp. grated orange peel	

Using the Citrus Juicer Attachment, squeeze enough juice to make 1/4 cup. In a small saucepan combine sugar, orange juice, water and orange peel. Stir constantly over medium heat until mixture comes to a boil. Stop stirring, boil over low heat about 5 minutes; set aside. With your Waring Mixer, in a large bowl, beat egg yolks until thick and lemon colored. Beating constantly, immediately pour hot syrup in a thin stream over beaten egg yolks. Continue beating until mixture is very thick and cool. Fold in liqueur. In a small bowl, whip cream until soft peaks form. Fold into egg mixture. Spoon into cream can of the Ice Cream Parlor™, and proceed with Basic Steps, page 5.

RECIPES

FROZEN CITRUS DESSERTS

ORANGE SHERBET

4-6 oranges
3 cups whole milk

1-1/2 cups sugar
1/8 tsp. salt

Using the Citrus Juicer Attachment, squeeze enough juice to make 2 cups. Disassemble Juicer Attachment and assemble Ice Cream Parlor™. Pour milk into cream can; add juice, sugar and salt. Stir with wooden spoon or plastic spatula to dissolve sugar. Proceed with Basic Steps, page 5.

LIME SHERBET

1 cup sugar
1 (.25 oz.) envelope unflavored gelatin
2/3 cup lime juice (2-3 limes)

1 tsp. grated lime peel
3 cups half-and-half
6-8 drops green food coloring
2 cups milk

In the cream can of the Ice Cream Parlor™, combine sugar and gelatin. In a small saucepan heat milk to almost boiling; pour over gelatin mixture and stir until gelatin and sugar dissolve. Assemble Citrus Juicer Attachment and squeeze enough lime juice to make 2/3 cup. Add lime juice and peel, half-and-half and food coloring. Stir until evenly distributed. Mixture will appear slightly curdled. Cool to room temperature. Assemble Ice Cream Parlor™. Proceed with Basic Steps, page 5.

ORANGE PINEAPPLE SHERBET

2-3 oranges (or 1 cup juice)
1 cup crushed pineapple

2 cups sour cream
3/4 cup light corn syrup

Using the Citrus Juicer Attachment, squeeze enough oranges to make one cup of juice. Disassemble the Citrus Juicer Attachment. Put sour cream in the cream can, and add the corn syrup and orange juice. Stir to mix thoroughly. Add pineapple and mix well to combine. Assemble the Waring Ice Cream Parlor™ and proceed with Basic Steps, page 5. Makes about 1-1/2 quarts.

RECIPES

FROZEN CITRUS DESSERTS

LEMON SHERBET

Juice of 3 lemons (2/3 cup juice)	few grains salt
1 (1 oz.) envelope unflavored gelatin	3 cups milk
4 tbs. cold water	2 cups (1 pint) medium cream
1-1/2 cups sugar	

Using Citrus Juicer Attachment, squeeze juice from lemons. Disassemble Juicer Attachment, assemble Ice Cream Parlor™. In cream can, dissolve gelatin in the water. Add remaining ingredients. Stir with wooden spoon or plastic spatula to dissolve sugar. Proceed with Basic Steps, page 5.

CRANBERRY-ORANGE SHERBET

2-3 oranges (or 1 cup juice)	2 tsp. grated orange peel
2 cups sugar	3 cups milk
1 (.25 oz.) envelope unflavored gelatin	2 cups fresh or frozen cranberries

In a medium saucepan, combine sugar, gelatin, and orange peel. Stir in milk. Stir over low heat, dissolving sugar and gelatin; set aside. Using the Citrus Juicer Attachment, squeeze enough orange juice to make 1 cup. Then, in your Waring Blendor® or Waring Food Processor, puree cranberries and orange juice until almost smooth. Stir into milk mixture until blended. Pour this mixture into the cream can of the Waring Ice Cream Parlor™ and proceed with Basic Steps, page 5. Makes about 2 quarts.

MANDARIN CHOCOLATE SHERBET

2-3 oranges (or 1 cup juice)	1 tsp. vanilla
1 quart milk	1/8 tsp. salt
1 cup sugar	6 tbs. cocoa

Using the Citrus Juicer Attachment according to directions, squeeze enough juice to make 1 cup. Disassemble the Juicer Attachment, and assemble the Ice Cream Parlor™. Pour the freshly-squeezed juice into the cream can along with remaining ingredients. Stir thoroughly with wooden spoon or plastic spatula until sugar is dissolved. Then proceed with Basic Steps, page 5.

RECIPES

FROZEN CITRUS DESSERTS

MINTY GRAPEFRUIT SORBET

2-3 grapefruits (or 2 cups juice)
1 cup sugar
1 cup water

1 cup fresh mint leaves
& stems
3-4 drops green food coloring

With the Citrus Juicer Attachment, squeeze enough grapefruit juice to make 2 cups. Then, in a medium saucepan, combine sugar, water and mint. Stir over medium heat until mixture comes to a boil. Simmer over low heat 5 minutes; set aside. Cover and let stand about 10 minutes. Place a fine strainer over a large bowl. Pour syrup through strainer to remove mint; discard mint. Pour syrup, grapefruit juice and food coloring into cream can of the Ice Cream Parlor™. Proceed with Basic Steps, page 5. Makes 3-4 cups.

LEMON ICE

4 cups water
2 cups sugar

2 tsp. grated lemon peel
1 cup lemon juice (3-4 lemons)

In a medium saucepan, combine water, sugar and lemon peel. Stir over medium heat until mixture comes to a boil. Stop stirring; boil gently 5 minutes. Place fine strainer over medium bowl, pour syrup through strainer to remove lemon peel. Cool to room temperature. Meanwhile, using Citrus Juicer Attachment, squeeze enough lemon juice to make 1 cup. Disassemble Juicer Attachment, assemble Ice Cream Parlor™. Pour all ingredients into cream can, and proceed with Basic Steps, page 5. Makes about 2 quarts.

ORANGE SLUSH

8-10 oranges (or 3 cups juice)

1/3 cup light corn syrup

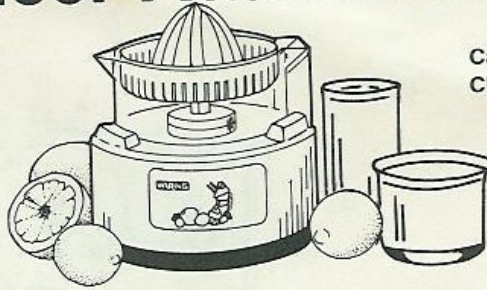
Using the Citrus Juicer Attachment, squeeze enough oranges to make three cups of orange juice. Disassemble the Citrus Juicer Attachment.

In the cream can put the orange juice and corn syrup. Stir well to combine. Assemble the Waring Ice Cream Parlor™ and proceed with Basic Steps, page 5. In 30 to 40 minutes check to see if slush is formed and shut unit off. Makes about one quart.

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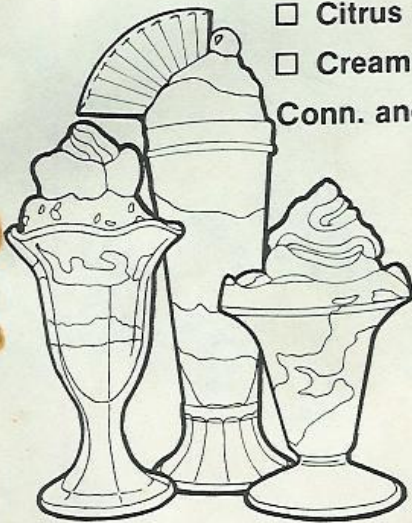
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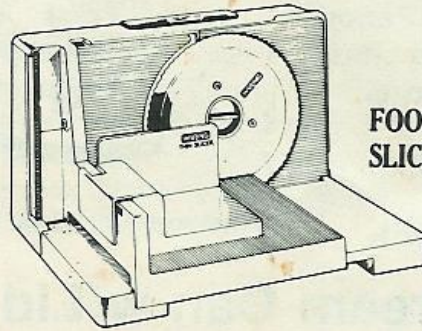
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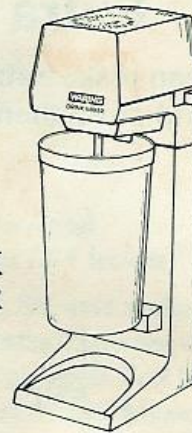
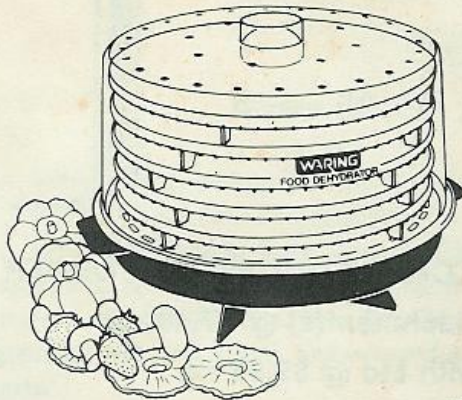
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