

Please make sure to read the enclosed safety instructions prior to using your unit.



NINJA™ CREAMi®

50+ DELICIOUS RECIPES



Your guide to creating creamy delights.

Welcome to the Ninja™ CREAMi® inspiration guide. From here you're just a few pages away from recipes, tips, tricks, and helpful hints to give you everything you need to process your favorite ingredients into healthy or indulgent creamy delights. Now let's get processing.

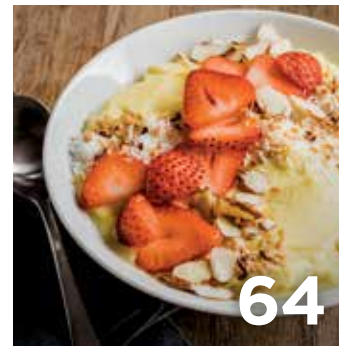
For more exciting delicious recipes, scan this code or visit ninjacreami.com

Additional Recipes



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Freeze, then Creamify™ in minutes



Adjust your freezer's temp

For best results, set your freezer between 9°F and -7°F. The CREAMi® is designed to process bases within this range.

(If your freezer temperature is within this range, your pint should reach the appropriate temperature).



Place the pint on a level surface

For best results, do not process a pint if ingredients have been frozen at an angle or scooped out of and then refrozen unevenly.

(If a pint is frozen unevenly: melt, whisk, and then re-freeze the ingredients on a level surface).



Upright freezers work best

We recommend not using a chest freezer as they tend to reach extremely cold temperatures.



Freeze for 24 hours

While the CREAMi Pint may be frozen, it needs to reach an even colder temperature before it can be processed.



Frozen treats on demand

Make the most of your time by prepping several CREAMi pints at once. Keep these pints in your freezer to Creamify on demand whenever the craving strikes.

Tips for the creamiest results

Pre-frozen ingredients taste sweeter

Worried your base mixture might be too sweet? Don't worry, it won't taste as sweet after you freeze and process it into a frozen treat.

What to do about leftovers.

Didn't finish your pint? Flatten the top of your frozen treat with a spoon or spatula before refreezing. If the treat is hard after re-freezing, process it again on the **program you used to make it**. If it's soft, just scoop and enjoy it.

Note: If your treat contains mix-ins, processing again will further crush your mix-ins and create a new flavor.

Making an ice bath.

For recipes that require cooking the base, we recommend using an ice bath to quickly cool the base prior to freezing. To prepare an ice bath, fill a large bowl with ice and water. Then place your pint in the ice water. Once your base has cooled below 40°F, place the pint in the freezer.



This is NOT a blender.



Do **NOT** process a solid block of ice or ice cubes.



Do **NOT** make a smoothie or process hard, loose ingredients.



Fruit must be crushed to release its juice or combined with other ingredients and frozen before processing.

Install Light

The install light will illuminate when the unit is not fully assembled for use. If the light is blinking, make sure the bowl is properly installed. If the light is solid, check that the paddle is installed.

Progress Bar









Indicates the progress of the one-touch program. All 4 progress bar LEDs will flash twice and then turn off when the program is complete.

One-Touch Programs: 1-2 1/2 minutes

Each one-touch program is intelligently designed to whip up delicious creations in 1-2 1/2 minutes. Programs vary in length and speed depending on the optimal settings to get perfectly creamy results for that type of recipe.



Get to know the One-Touch Programs

 ICE CREAM	 LITE ICE CREAM	 GELATO	 + MIX-IN
<p>Designed for traditionally indulgent recipes. Great for turning dairy and dairy-alternative recipes into thick, creamy, and scoopable ice creams.</p> <p>RECIPE Vanilla Ice Cream <i>page 8</i></p>	<p>Designed for health-conscious consumers to make ice creams that are low in sugar or fat or use sugar substitutes. Choose when processing keto or paleo recipes.</p> <p>RECIPE Lite Chocolate Ice Cream <i>page 20</i></p>	<p>Designed for custard bases for Italian-style ice cream. Choose GELATO when specified to create delicious, decadent desserts.</p> <p>RECIPE Vanilla Bean Gelato <i>page 76</i></p>	<p>Designed to fold in pieces of candies, cookies, nuts, cereal, or frozen fruit to customize your treat.</p> <p>RECIPE Mix-in & Flavor Inspiration <i>pages 10-13</i></p>
 SORBET	 SMOOTHIE BOWL	 MILKSHAKE	 RE-SPIN
<p>Designed to transform fruit-based recipes with high water and sugar content into creamy delights.</p> <p>RECIPE One-Ingredient Sorbet <i>page 18</i></p>	<p>Designed for recipes that are made from fruit and/or vegetables frozen together with dairy, dairy alternatives, or juice.</p> <p>RECIPE Coconut Mango Smoothie Bowl <i>page 64</i></p>	<p>Designed to create quick and thick milkshakes. Simply combine your favorite ice cream (store-bought or homemade), milk, and mix-ins and select MILKSHAKE.</p> <p>RECIPE Thick Chocolate Milkshake <i>page 14</i></p> <p>Make today! No freezing required.</p>	<p>Designed to ensure a smooth texture after running one of the preset programs. RE-SPIN is often needed when the base is very cold and the texture is crumbly rather than creamy. However, do not use when adding mix-ins.</p>



General ingredient substitutes

Dairy-free? Vegan? Low carb? You can still make delicious treats that fit your lifestyle. For the best results, be sure to follow the instructions, carefully measure, and use the tips below when making any substitutions.



Dairy Substitutes

- Milk** → **Unsweetened** oat milk
- Heavy cream** → **Unsweetened** coconut cream
- Cream cheese** → Vegan cream cheese

NOTE: Make sure to use unsweetened substitutes and to whisk coconut cream by itself as the first step.



Sugar Substitute

For recipe specific substitutes, please refer to the recipes in the following pages.

- Light corn syrup** → Raw agave nectar

NOTE: If using sugar substitutes, use the **LITE ICE CREAM** program to process.

More pints, more CREAMi® treats.

Receive a coupon to apply towards your purchase of CREAMi Pints

when you register your Ninja CREAMi purchase. To register your product and claim your reward, scan the code below or visit qr.ninjakitchen.com/creami.



Register Product. Receive Coupon.



Want even more recipes?



Order the Ninja CREAMi Cookbook for Beginners for 50 additional frozen treat recipes for every diet.

Vanilla Ice Cream with Chocolate Chips

PREP: 5-10 MINUTES | FREEZE TIME: 24 HOURS | PROGRAM TIME: 1 1/2 MINUTES | MAKES: 4 SERVINGS

INGREDIENTS

- 1 tablespoon (1/2 ounce) PHILADELPHIA® Cream Cheese
- 1/3 cup granulated sugar
- 1 teaspoon vanilla extract
- 3/4 cup heavy cream
- 1 cup whole milk
- 1/4 cup mini chocolate chips, for mix-in

MAKE IT LITE Use 1/2 teaspoon stevia and 2 1/2 tablespoons raw agave nectar for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



- Large bowl
- Whisk or rubber spatula



We recommend using PHILADELPHIA® Cream Cheese

MAKE IT DAIRY-FREE Use vegan cream cheese for cream cheese, **unsweetened** coconut cream for heavy cream, and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

DIRECTIONS



SCAN & WATCH HOW IT WORKS visit ninjacreami.com.



In a large, microwave-safe bowl, microwave the cream cheese for 10 seconds. Add the sugar and vanilla extract and with a whisk or rubber spatula, combine until the mixture looks like frosting, about 60 seconds.



Slowly mix in the heavy cream and milk until fully combined and sugar is dissolved.



Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.

TIP

Double (or triple) this recipe by simply using two (or three) times the amount of every ingredient. Prepping multiple CREAMi pints at once keeps your freezer stocked, so you always have a frozen treat ready to Creamify™ in minutes.



Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.



Select ICE CREAM.



With a spoon, create a 1 1/2-inch wide hole that reaches the bottom of the pint.

Add chocolate chips to the hole in the pint and process again using the MIX-IN program.



When processing is complete, remove ice cream from pint and serve immediately.

TIP

Since the MIX-IN program does not break down harder ingredients, we recommend using mini chocolate chips for the perfectly sized chunks.

Mix-ins 101

Mix in chocolate, nuts, candy, fruit, and more to elevate any treat with bursts of flavor.



Hard mix-ins will remain intact.

Mix-ins like chocolate, candy, and nuts will not be broken down during the MIX-IN program. We recommend using mini chocolate chips and candies or pre-chopped ingredients.



Soft mix-ins will get broken down.

Mix-ins like cereal, cookies, and frozen fruit will end up smaller after the MIX-IN program. We recommend using bigger pieces of soft ingredients.

Customize ice cream & gelato with extracts & mix-ins



1. Make a base

Start by making any base in this inspiration guide, including dairy-free and lite bases.

2. Substitute extract, if desired

To make even more flavors, substitute vanilla extract with 1 teaspoon of fruit, herb, or nut extract.



2. Freeze

Cover with lid and freeze for 24 hours.

Keep several prepped pints in your freezer to Creamify™ on demand.



3. Process

Select the program that matches your base:

- ICE CREAM
- GELATO
- LITE ICE CREAM

4. Add mix-ins

With a spoon, create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add your mix-ins to the hole in the pint.

5. Process

Press MIX-IN program.

Don't want to wait? Scoop in some store-bought ice cream into the CREAMi® pint and skip to step 4.

FOR ICE CREAMS & GELATO ONLY

We don't recommend fresh fruit, sauces, and spreads as mix-ins.

Adding fresh fruit, fudge, and caramel sauces will water down your treat. Chocolate hazelnut spread and nut butters also do not mix well. We recommend using frozen fruit or chocolate/caramel shell toppings.



Ice cream inspirations



Chocolate Chip Cookie Dough

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 1/4 cup edible frozen cookie dough chunks, 1 tbsp mini chocolate chips



Rocky Road

Base: Chocolate
Extract: N/A
Mix-in: 2 tbsp almonds (chopped), 2 tbsp mini chocolate chips, 1 tbsp marshmallow topping



Cookies & Cream

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 3 chocolate sandwich cookies (broken)



Mint Chocolate Chip

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp mint extract (green food coloring, optional)
Mix-in: 1/4 cup mini chocolate chips



Maple Walnut

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp maple extract
Mix-in: 1/4 cup walnuts (chopped)



Death by Chocolate

Base: Chocolate
Extract: N/A
Mix-in: 2 tbsp mini chocolate chips, 2 tbsp brownie chunks

Pistachio

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp almond extract (green food coloring, optional)
Mix-in: 1/4 cup pistachios (shells removed, chopped)

Root Beer Float

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp root beer extract
Mix-in: N/A

Raspberry Chip

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp raspberry extract
Mix-in: 1/4 cup mini chocolate chips

Chocolate Toffee Crunch

Base: Chocolate
Extract: N/A
Mix-in: 1/4 cup chocolate toffee bar (broken)

Sweet & Salty Snack Mix

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 1 tbsp mini pretzels, 1 tbsp potato chips (broken), 1 tbsp chocolate candies (broken)

Peppermint Stick

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp peppermint extract (red food coloring, optional)
Mix-in: 1/4 cup candy cane pieces

Rum Raisin

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp rum extract
Mix-in: 1/4 cup raisins soaked in hot water

S'mores

Base: Chocolate
Extract: N/A
Mix-in: 3 tbsp graham cracker pieces, 1 tbsp marshmallow topping

Sundae Cone

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 1 tbsp chocolate shell topping, 2 tbsp peanuts (chopped), 2 tbsp sugar cone pieces

Coconut Chocolate Almond Bar

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp coconut extract
Mix-in: 3 tbsp almonds (chopped), 1 tbsp chocolate shell syrup

Caramel Chocolate Nut Cluster

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-in: 1/4 cup chocolate covered caramel candy (broken), 2 tbsp cashews (chopped)

Chocolate Peanut Butter Cup

Base: Chocolate
Extract: N/A
Mix-in: 1/4 cup mini peanut butter cups (broken)

ENJOY TODAY

Thick Chocolate Milkshake

PREP: 2 MINUTES | PROGRAM TIME: 1 1/2 MINUTES | MAKES: 1-2 SERVINGS

INGREDIENTS

- 1 1/2 cups chocolate ice cream
- 1/2 cup whole milk

MAKE IT DAIRY-FREE Use vegan ice cream for ice cream and oat milk or vegan coffee creamer for whole milk.

DIRECTIONS



Place all ingredients in an empty CREAMi® Pint in the order listed.



Please refer to the quick start guide for bowl assembly and unit interaction information.



Select MILKSHAKE.



When processing is complete, remove milkshake from pint and serve immediately.

TIP

You can also turn any ice cream recipe in the inspiration guide into a milkshake. Simply process your frozen base on the ICE CREAM program first. Then create a hole, add milk and mix-ins, and process again using the MILKSHAKE program.

TIP

If you would like your milkshake thinner, add 1-2 tablespoons of milk and select RE-SPIN. Process until desired texture is achieved.

NINJA TEST KITCHEN FAVORITE



Mix up the flavor

Is chocolate too plain for you?

Let's shake things up. Before processing, use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Pour the milk and mix-ins into the hole. Select MILKSHAKE to process.



We recommend using mini-chocolate chips and candies or chopping nuts and harder mix-ins.



Use bigger pieces for softer mix-ins like cookies and cereal.

For more customization inspiration, see p. 16

Mix up your milkshake

Add everything from chocolate and candy to nuts and fruit to shake things up.



1. Add ice cream to pint

(Dairy, dairy-free, and lite ice cream all work)

1½ cups



2. Add mix-ins

With a spoon, create a 1½-inch wide hole that reaches the bottom of the pint. Add your mix-ins to the hole in the pint.



3. Add milk

(Use whole milk, skim milk, dairy-free milk, or coffee creamer)

½ cup



MILKSHAKE

4. Process

Press MILKSHAKE program

Don't want to wait? Use store-bought ice cream to make a milkshake. Enjoy today, no freezing time required.

Milkshake inspirations



Strawberry Marshmallow

Ice Cream Flavor: Strawberry
Mix-ins: ¼ cup marshmallow topping



Cookies 'N Cream Cheesecake

Ice Cream Flavor: Cookies 'N Cream
Mix-ins: 2 tbsp PHILADELPHIA® Cream Cheese, 3 chocolate sandwich cookies (broken)



Chocolate Hazelnut

Ice Cream Flavor: Chocolate
Mix-ins: ¼ cup chocolate hazelnut spread

Salted Caramel Pretzel

Ice Cream Flavor: Vanilla
Mix-ins: ¼ cup pretzels (broken), 2 tbsp caramel

Very Berry

Ice Cream Flavor: Vanilla
Mix-ins: ½ cup fresh mixed berries

Peanut Butter Brownie

Ice Cream Flavor: Chocolate
Mix-ins: 2 tbsp peanut butter, ¼ cup brownie chunks

Dairy-Free Funfetti

Ice Cream Flavor: Vegan Vanilla Almond
Milk: Vanilla almond milk
Mix-ins: 3 vegan sugar cookies (broken), 2 tbsp sprinkles

Dairy-Free Peanut Butter Cookie

Ice Cream Flavor: Vegan Vanilla Oat
Milk: Oat milk
Mix-ins: ¼ cup peanut butter, 3 vegan chocolate chip cookies (broken)

Dairy-Free Tahini & Chocolate Coffee

Ice Cream Flavor: Vegan Coffee
Milk: Chocolate oat milk
Mix-ins: ¼ cup tahini, 1 tbsp vegan chocolate fudge

One-Ingredient Fruit Sorbet

PREP: 1 MINUTE | FREEZE TIME: 24 HOURS | PROGRAM TIME: 2 1/2 MINUTES | MAKES: 4 SERVINGS

INGREDIENT

1 can (8-20 ounces) of Dole® canned fruit (pineapple chunks, mango slices, tropical fruit)



Pineapple



Peaches



Mixed fruit



Mangoes



Fruit cups



We recommend using DOLE® canned fruit

TIP

Use fruit in juice, light syrup, or heavy syrup to adjust the sweetness of your sorbet. Canned fruit with no added sugar (fruit in water) cannot be processed by the unit.



Fresh fruit works too.

See Fresh Fruit Sorbet recipe on page 40.

DIRECTIONS



Fill an empty CREAMi® Pint to the MAX FILL line with fruit chunks. Next, cover fruit with liquid from the can to the MAX FILL line. If a smaller yield is desired, use a smaller can and fill below the MAX FILL line. Place storage lid on pint and freeze for 24 hours.



Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.



Select SORBET.



When processing is complete, remove the sorbet and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the sorbet may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more.

NINJA
TEST
KITCHEN
FAVORITE



Lite Chocolate Ice Cream

PREP: 5-10 MINUTES | FREEZE TIME: 24 HOURS | PROGRAM TIME: 2 1/2 MINUTES | MAKES: 4 SERVINGS

INGREDIENTS

- 3/4 cup **unsweetened** coconut cream
- 3 tablespoons monk fruit sweetener with erythritol
- 2 tablespoons dark cocoa powder
- 1 tablespoon raw agave nectar
- 1 teaspoon vanilla extract
- 1 cup chocolate oat milk

TOOLS NEEDED

-  Large bowl
-  Whisk

DIRECTIONS



In a large bowl, whisk the unsweetened coconut cream until smooth.



Add the monk fruit sweetener, dark cocoa powder, raw agave nectar, and vanilla extract and whisk until well combined and the monk fruit sweetener is dissolved. Add chocolate oat milk and whisk to combine.



Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.



Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.

NINJA TEST KITCHEN FAVORITE



Up to 40% fewer calories than our Chocolate Ice Cream



Select LITE ICE CREAM.



When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Ice Cream

EASY
RECIPE

Strawberry Ice Cream

PREP: 15 MINUTES

FREEZE TIME: 24 HOURS

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

1 1/2 cups fresh ripe strawberries, trimmed, cut in quarters

1/2 cup granulated sugar

1 teaspoon light corn syrup

1 teaspoon lemon juice

1 cup heavy cream

MAKE IT DAIRY-FREE Use **unsweetened** coconut cream for heavy cream. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Use 1/4 cup **stevia cane sugar blend** for granulated sugar and 1 teaspoon raw agave nectar for light corn syrup. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Large bowl

Rubber spatula

TIP

Make black raspberry ice cream by substituting 3/4 cup fresh raspberries and 3/4 cup fresh blackberries for strawberries.

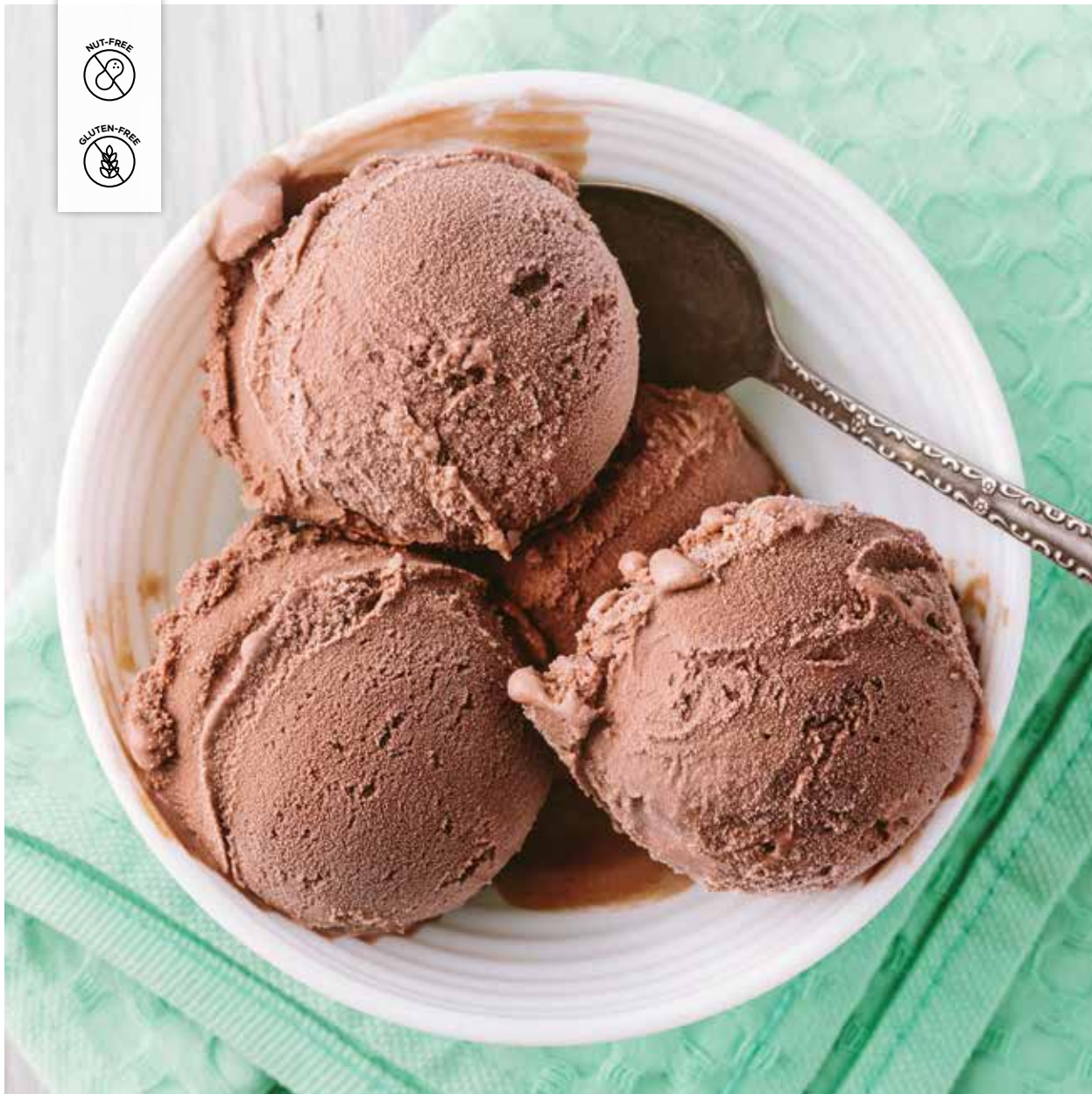
TIP

We recommend mixing in mini white chocolate chips or frozen strawberry slices to make this ice cream even sweeter.

DIRECTIONS

1. In a large bowl, add strawberries, sugar, corn syrup, and lemon juice. Using a fork, mash strawberries. Allow mixture to sit for 10 minutes, stirring repeatedly.
2. Add heavy cream and mix until well combined.
3. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select ICE CREAM.
6. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Ice Cream

EASY
RECIPE

Chocolate Ice Cream

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 tablespoon (1/2 ounce) PHILADELPHIA® Cream Cheese
2 tablespoons cocoa powder
1/3 cup granulated sugar
1 teaspoon vanilla extract
3/4 cup heavy cream
1 cup whole milk

MAKE IT DAIRY-FREE Use vegan cream cheese for cream cheese, **unsweetened** coconut cream for heavy cream, and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Use 1/2 teaspoon stevia and 2 1/2 tablespoons raw agave nectar for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Large bowl

Whisk or rubber spatula

TIP

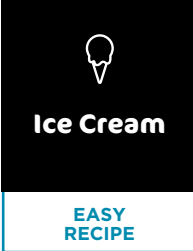
Add some fun to your chocolate ice cream by using edible cookie dough chunks and mini chocolate chips as mix-ins.

DIRECTIONS

1. In a large microwave-safe bowl, add the cream cheese and microwave for 10 seconds. Add the cocoa powder, sugar, and vanilla extract and with a whisk or rubber spatula, combine until the mixture looks like frosting, about 60 seconds.
2. Slowly mix in the heavy cream and milk until fully combined and sugar is dissolved.
3. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select ICE CREAM.
6. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Cinnamon Bun Ice Cream



PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

- 1 tablespoon (1/2 ounce) PHILADELPHIA® Cream Cheese
- 1/3 cup light brown sugar
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 3/4 cup heavy cream
- 1 cup whole milk

MAKE IT DAIRY-FREE Use vegan cream cheese for cream cheese, **unsweetened** coconut cream for heavy cream, and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Use 1/2 teaspoon stevia and 2 1/2 tablespoons raw agave nectar for light brown sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Large bowl
Whisk or rubber spatula

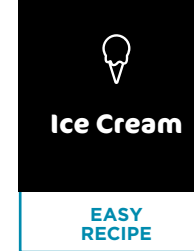
TIP Adjust the cinnamon depending on your taste. We suggest starting with 1 teaspoon.

DIRECTIONS

1. In a large microwave-safe bowl, microwave the cream cheese for 10 seconds. Add the sugar, vanilla extract, and ground cinnamon and with a whisk or rubber spatula, combine until the mixture looks like frosting, about 1 minute.
2. Slowly mix in the heavy cream and milk until fully combined and sugar is dissolved.
3. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select ICE CREAM.
6. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Dairy-Free Coconut Vanilla Ice Cream



PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

- 1 can (14 ounces) full-fat **unsweetened** coconut milk
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract

MAKE IT LITE Use 1/4 cup **stevia cane sugar blend** for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Medium bowl
Whisk

TIP

Create new flavors by adding 2 tablespoons cocoa powder for a chocolate coconut ice cream, 2 tablespoons instant coffee for a coffee coconut ice cream, or substitute lemon extract for vanilla extract for a lemon coconut ice cream.

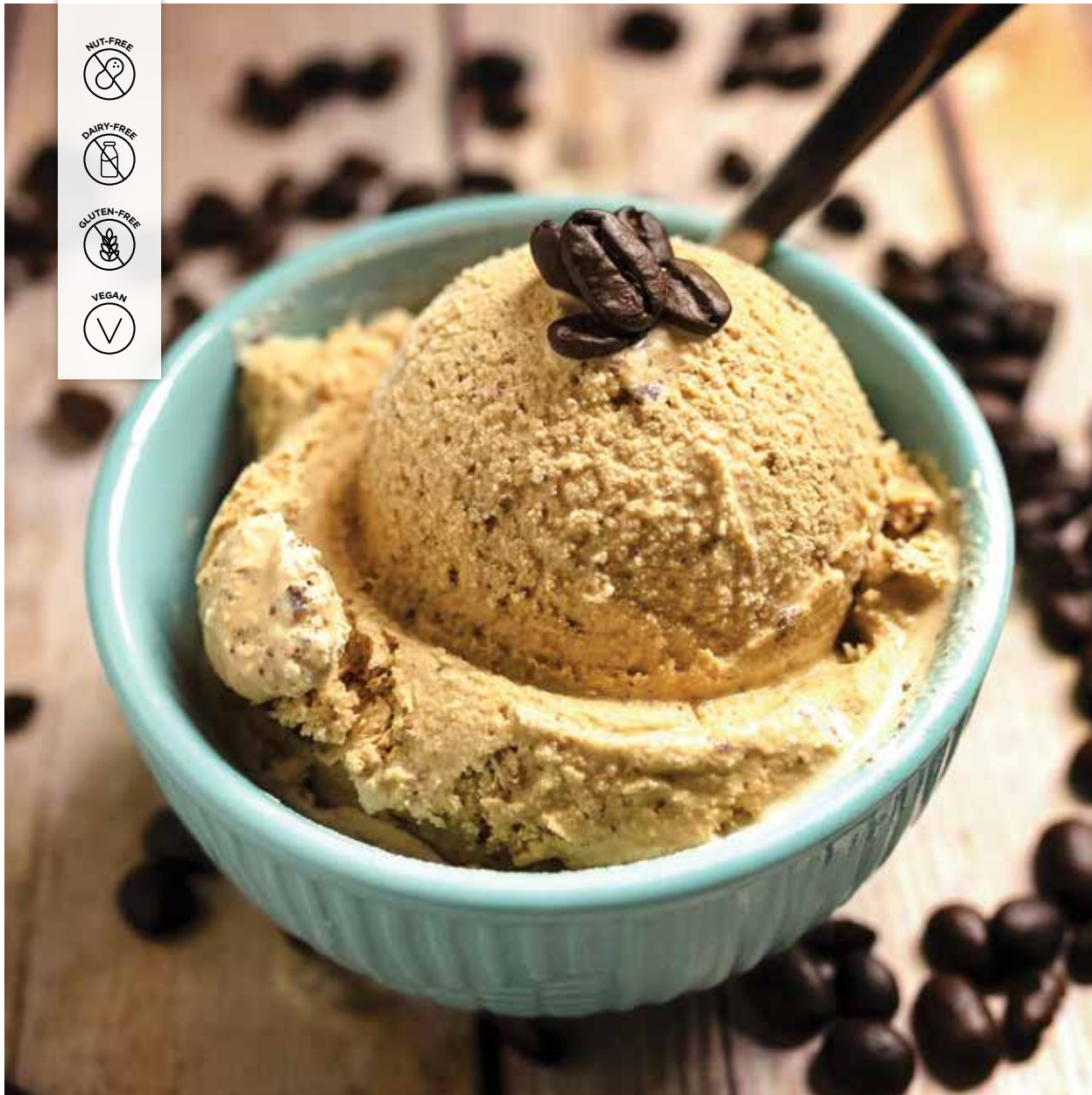
TIP

You can substitute 1 3/4 cup (14 ounces) of full-fat oat milk in place of the full-fat unsweetened coconut milk.

DIRECTIONS

1. In a medium bowl, whisk the coconut milk until smooth. Then, add the remaining ingredients and whisk until well combined and sugar is dissolved.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Dairy-Free Coffee Ice Cream

PREP: 5-10 MINUTES

FREEZE TIME: 24 HOURS

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

$\frac{3}{4}$ cup **unsweetened** coconut cream

$\frac{1}{2}$ cup granulated sugar

$1\frac{1}{2}$ tablespoon instant coffee

1 cup rice milk

1 teaspoon vanilla extract

MAKE IT LITE Use $\frac{1}{4}$ cup monk fruit sweetener with erythritol and $\frac{1}{2}$ teaspoon stevia for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Large bowl

Whisk

TIP

Add crushed peanut butter covered pretzels for a sweet & salty combination.

TIP

You can substitute cashew milk for rice milk if desired.



Ice Cream

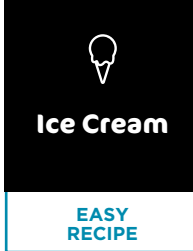
EASY
RECIPE

DIRECTIONS

1. In a large bowl, whisk the unsweetened coconut cream until smooth. Add the remaining ingredients to the bowl and whisk until well combined and sugar is dissolved.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Dulce de Leche Ice Cream



PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 ³/₄ cups whole milk
1/4 cup canned dulce de leche
1 teaspoon vanilla extract
1/2 teaspoon kosher salt

TOOLS NEEDED



Large bowl
Whisk

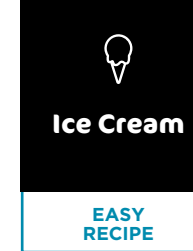
TIP Save any left-behind dulce de leche to top your treat!

DIRECTIONS

1. In a large bowl, whisk all ingredients until combined.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. When processing is complete, remove ice cream from pint and serve immediately, topped with any remaining dulce de leche.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Boozy Creamsicle Sherbert



PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1/2 cup orange juice
1/4 cup granulated sugar
1/2 cup whole milk
³/₄ cup heavy cream
2 tablespoons vanilla vodka

TOOLS NEEDED



Large bowl
Whisk

DIRECTIONS

1. In a large bowl, whisk together all ingredients until sugar is dissolved.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. When processing is complete, remove sherbet from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Ice Cream

EASY RECIPE

Dairy-Free Peach Ice Cream

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

- 1 jar (23.5 ounces) sliced peaches, drained
- 1/3 cup sweetened almond milk creamer
- 2 tablespoons raw agave nectar
- 1 teaspoon vanilla extract

MAKE IT DAIRY Use regular vanilla coffee creamer for almond milk creamer.

TOOLS NEEDED



- Large bowl
- Whisk

DIRECTIONS

1. Fill an empty CREAMi® Pint to the MAX FILL line with sliced peaches.
2. In a large bowl, whisk together the remaining ingredients until well combined. Cover the peaches with the mixture up to the MAX FILL line and stir to combine. If necessary, add more creamer to reach the MAX FILL line. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Fruity Cereal Ice Cream



Ice Cream

EASY RECIPE

PREP: 20–35 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 1/4 cups whole milk
1 1/2 cups fruity cereal, divided
1 tablespoon (1/2 ounce) PHILADELPHIA® Cream Cheese
1/3 cup granulated sugar
1 teaspoon vanilla extract
3/4 cup heavy cream

MAKE IT LITE Use 1/2 teaspoon stevia and 2 1/2 tablespoons raw agave nectar for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



2 Large bowl
Whisk
Fine-mesh strainer

MAKE IT DAIRY-FREE Use **unsweetened** oat milk for whole milk, vegan cream cheese for cream cheese, and **unsweetened** coconut cream for heavy cream. Whisk the coconut cream until smooth, then add the remaining ingredients.

DIRECTIONS

1. Place milk and 1 cup fruity cereal in a large bowl. Allow mixture to sit for 15–30 minutes, stirring regularly to infuse fruity flavor in the milk.
2. Place cream cheese in a second large microwave-safe bowl and microwave for 10 seconds. Add the sugar and vanilla extract, then use a whisk or rubber spatula to combine until the mixture looks like frosting, about 60 seconds.
3. After 15–30 minutes, pour the milk and cereal through a fine-mesh strainer into the bowl containing the sugar mixture. Press on the cereal with a spoon to release more milk, then discard the cereal. Add heavy cream and mix until well combined.
4. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
5. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select ICE CREAM.
7. Use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add remaining 1/2 cup fruity cereal to the hole and process again using the MIX-IN program.
8. When processing is complete, remove ice cream from pint and serve immediately.

Cherry Chip Ice Cream



Ice Cream

EASY RECIPE

PREP: 5–10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

2 cups canned red tart cherries in water, drained
1/2 cup sweetened French vanilla coffee creamer
2 tablespoons raw agave nectar
1 teaspoon almond extract
1/4 cup mini dark chocolate chips, for mix-in

MAKE IT DAIRY-FREE Use vegan vanilla creamer for regular coffee creamer.

TOOLS NEEDED



Large bowl
Whisk

DIRECTIONS

1. Fill an empty CREAMi® Pint to the MAX FILL line with cherries.
2. In a large bowl, whisk together the remaining ingredients until well combined. Cover the cherries with the mixture up to the MAX FILL line and stir to combine. If necessary, add more creamer to reach the MAX FILL line. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. Use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add dark chocolate chips to the hole and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.



Limoncello Ice Cream

PREP: 5-10 MINUTES

FREEZE TIME: 24 HOURS

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

2 tablespoons granulated sugar
1/4 cup store-bought lemon curd
2 tablespoons limoncello
1 cup heavy cream
3/4 cup whole milk
Zest of 1 lemon

MAKE IT DAIRY-FREE Use **unsweetened** coconut cream for heavy cream and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

TOOLS NEEDED



Large bowl

Whisk



Ice Cream

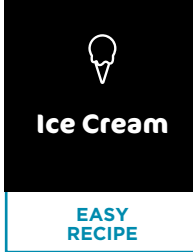
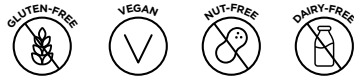
EASY
RECIPE

DIRECTIONS

1. In a large bowl, whisk together the sugar, lemon curd, and limoncello until well combined and sugar is dissolved. Add heavy cream, milk, and lemon zest and whisk until fully combined.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Dairy-Free Caramel Ice Cream



PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 1/4 cups (approx. 9 ounces) vegan caramels, chopped, divided
3 tablespoons water
3/4 cup evaporated coconut milk
3/4 cup unsweetened vegan creamer

TOOLS NEEDED

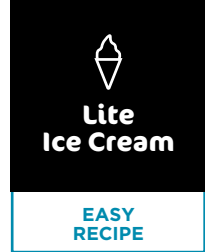


Large bowl
Whisk

DIRECTIONS

1. In a large microwave-safe bowl, add 1 cup (approx. 7 ounces) caramel pieces and water. Microwave for 3 minutes, then whisk to combine the melted caramel and water.
2. Add evaporated coconut milk and vegan creamer to the bowl and whisk until fully combined.
3. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select ICE CREAM.
6. With a spoon, create a 1 1/2-inch hole that reaches the bottom of the pint. Add remaining caramel pieces to the hole and process again using the MIX-IN program.
7. When processing is complete, remove ice cream from pint and serve immediately.

Lite Mint Cookies & Cream Ice Cream



PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

3/4 cup **unsweetened** coconut cream
1/4 cup monk fruit sweetener with erythritol
2 tablespoons raw agave nectar
5-6 drops green food coloring
1/2 teaspoon mint extract
1 cup **unsweetened** oat milk
3 chocolate sandwich cookies, cut in quarters, for mix-in

TOOLS NEEDED



Large bowl
Whisk

DIRECTIONS

1. In a large bowl, whisk the unsweetened coconut cream until smooth. Add the monk fruit sweetener, raw agave nectar, food coloring, and mint extract and whisk until well combined and monk fruit sweetener is dissolved. Add oat milk and whisk to combine.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select LITE ICE CREAM.
5. Use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add cookie pieces to the hole and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.



Lite
Ice Cream

EASY
RECIPE

Lite Vanilla Ice Cream with Chocolate Chips

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

- 1 3/4 cup fat-free half and half
- 1/4 cup **stevia cane sugar blend**
- 1 teaspoon vanilla extract
- 1/4 cup mini sugar-free chocolate chips, for mix-in

MAKE IT DAIRY-FREE Use **unsweetened** oat milk for fat free half and half and vegan mini chocolate chips for sugar-free chocolate chips.

TOOLS NEEDED



- Medium bowl
- Whisk

TIP

Monk fruit sweetener with erythritol can be substituted for stevia cane sugar blend.

DIRECTIONS

1. In a medium bowl, whisk all ingredients together until combined and stevia cane sugar blend is dissolved. Let mixture sit for 5 minutes, until foam subsides. If the sugar is still not dissolved, whisk again.
2. Pour base into an empty CREAMI® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select LITE ICE CREAM.
5. Use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add chocolate chips to the hole and process again using the MIX-IN program.
6. When processing is complete, remove ice cream from pint and serve immediately.

Up to 50%
fewer calories
than our Vanilla
Ice Cream with
Chocolate
Chips



Lite Blue Raspberry Ice Cream



Lite
Ice Cream

EASY
RECIPE

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

2 tablespoons monk fruit sweetener with erythritol
2 tablespoons raw agave nectar
 $\frac{3}{4}$ cup heavy cream
1 cup whole milk
 $\frac{1}{2}$ teaspoon vanilla extract
 $\frac{1}{2}$ teaspoon raspberry extract
 $\frac{1}{4}$ teaspoon lemon extract

MAKE IT DAIRY-FREE Use **unsweetened** coconut cream for heavy cream and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

TOOLS NEEDED



Large bowl
Whisk

DIRECTIONS

1. In a large bowl, whisk all ingredients together until combined and monk fruit sweetener is dissolved.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select LITE ICE CREAM.
5. When processing is complete, add mix-ins or remove ice cream from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Lite Blueberry Chia Seed Ice Cream

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 cup fresh or frozen blueberries
1/2 cup vanilla Greek yogurt
1/4 cup whole milk
2 tablespoons honey
2 tablespoons chia seeds

TOOLS NEEDED



Large bowl
Whisk

TIP

If there are some chia seeds sticking to the sides of the pint after processing, stir the ice cream and select RE-SPIN.



Lite
Ice Cream

EASY
RECIPE

DIRECTIONS

1. In a large bowl, whisk all ingredients together until combined.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select LITE ICE CREAM.
5. When processing is complete, remove ice cream from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Lite
Ice Cream

EASY
RECIPE

Lite Cinnamon Sugar Toast Ice Cream

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 cup vanilla Greek yogurt
1 cup whole milk
2 tablespoons + 1 teaspoon
granulated sugar, divided
2 slices white bread
2 teaspoons unsalted butter
1/2 teaspoon cinnamon

MAKE IT DAIRY-FREE Use vegan vanilla Greek yogurt for vanilla Greek yogurt and **unsweetened** oat milk for whole milk.

TOOLS NEEDED



Medium bowl
Whisk

DIRECTIONS

1. In a large bowl, whisk together yogurt, milk, and 2 tablespoons of sugar until well combined and sugar is dissolved.
2. Pour base into an empty CREAMI® Pint. Place storage lid on pint and freeze for 24 hours.
3. Before processing ice cream, prepare the cinnamon toast. Toast the bread, then evenly cover bread with butter, 1 teaspoon sugar, and cinnamon. Cut toast into small pieces and set aside.
4. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select LITE ICE CREAM.
6. When processing is complete, remove ice cream from pint, top with cinnamon toast pieces, and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Lite Apple Pie Ice Cream



Lite
Ice Cream

MODERATE
RECIPE

PREP: 5-10 MINUTES

COOK TIME: 12-13 MINUTES

FREEZE TIME: 24 HOURS

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

Nonstick cooking spray

2 cups apples of choice,
finely chopped, unpeeled (1-2 apples)

3 tablespoons water

3 tablespoons brown sugar

1 teaspoon vanilla extract

1/2 teaspoon cinnamon

1/2 cup heavy cream

1/2 cup apple cider

TOOLS NEEDED



Medium saucepan

Large bowl

TIP

Top with extra sauteed apples and some whipped cream for a dinner party-worthy dessert.

DIRECTIONS

1. Spray a medium saucepan with cooking spray, then place saucepan on stove over medium-high heat. Add apples and 3 tablespoons water and cook until apples are soft and water evaporates, about 10 minutes.
2. Add brown sugar, vanilla, and cinnamon to saucepan, stir to combine, and cook for 2 to 3 minutes.
3. Transfer cooked apples to a large bowl. Add heavy cream and apple cider to the bowl and stir to combine.
4. Pour base into an empty CREAMi® Pint. Place pint into an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
5. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select LITE ICE CREAM.
7. When processing is complete, remove ice cream from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Fresh Fruit Sorbet

PREP: 5-10 MINUTES | **FREEZE TIME:** 24 HOURS | **MAKES:** 4 SERVINGS | **BEST WITHIN:** 2 WEEKS

INGREDIENTS

4 ripe bananas (approx.), peeled, cut in 1/2-inch slices (2 3/4 cups banana)

OR

3 cups ripe pineapple, cut in 1/2-inch pieces

OR

5 oranges (approx.), peeled, cut in 1/2-inch pieces (2 3/4 cups orange)

Using any other fruits except banana, pineapple, and orange for this recipe may damage the unit.



Mix it up

Combine fruits for even more flavor. When combining, mix cut fruit together before adding to the pint for a consistent flavor.

DIRECTIONS



Cut bananas or other fruit into 1/2-inch pieces. It is important to cut the fruit into pieces 1/2 inch or smaller.



Add banana into an empty CREAMi® Pint to the MAX FILL line.



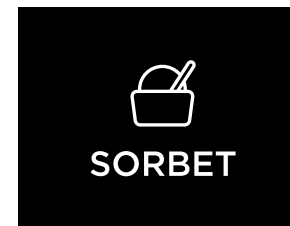
With the back of a heavy kitchen utensil, such as a ladle or potato masher, firmly press the bananas below the MAX FILL line, compacting them into a homogenous mixture to create space for more bananas.



Continue adding more banana pieces and pressing down with a heavy kitchen utensil until all banana pieces are pressed into the pint just below the MAX FILL line. Place storage lid on pint and freeze for 24 hours.



Remove pint from freezer and remove lid from pint. Please use quick start guide for bowl assembly and unit interaction information.



Select SORBET.



When processing is complete, add mix-ins or remove sorbet from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



TIP For best results, make sure your fruit is ripe. This will help release the fruit's natural juices making for a sweeter treat and allow the unit to properly process the sorbet.

TIP Make sure to firmly press the fruit into the pint to release the fruit's natural juice. This is an important step when making a sorbet recipe that doesn't include extra liquid. **DO NOT** process loose ingredients.

Lemon Sorbet



Sorbet

EASY
RECIPE

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1/2 cup granulated sugar
1 tablespoon light corn syrup
1 cup warm water
1/2 cup lemon juice

MAKE IT LITE Use 1/4 cup monk fruit sweetener with erythritol for granulated sugar and 1 tablespoon raw agave nectar for light corn syrup. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Large bowl
Whisk

DIRECTIONS

1. In a large bowl, whisk together sugar, corn syrup, and warm water until sugar is dissolved. Add lemon juice and whisk until fully combined.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SORBET.
5. When processing is complete, remove the sorbet and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the sorbet may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Blueberry Pomegranate Sorbet



Sorbet

EASY
RECIPE

PREP: 2 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

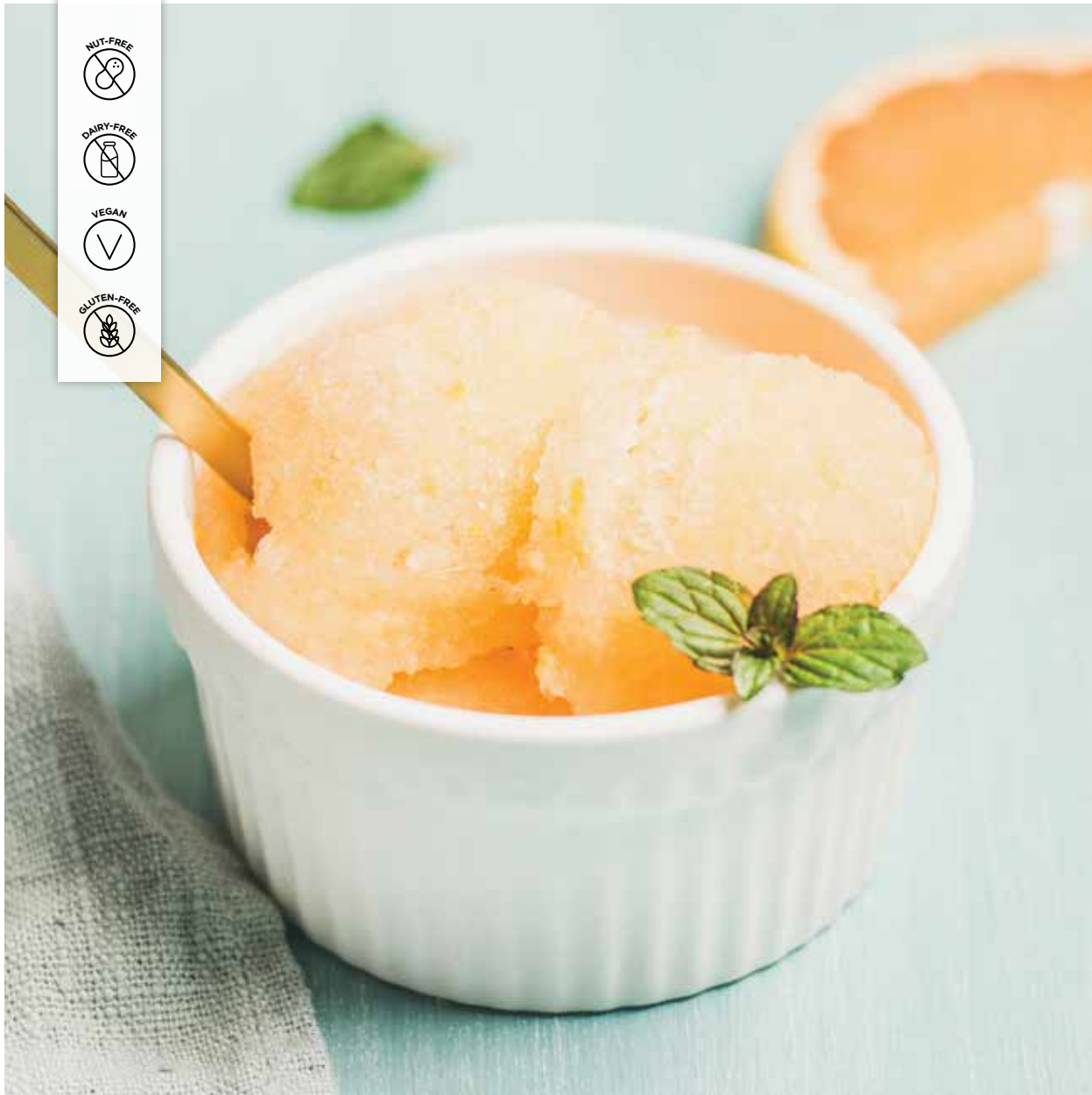
INGREDIENTS

1 can (15 ounces) blueberries in light syrup
1/2 cup pomegranate juice

DIRECTIONS

1. Fill an empty CREAMi® Pint to the MAX FILL line with blueberries. Next, cover fruit with liquid from the can, then add pomegranate juice to the MAX FILL line and stir well to combine. Place storage lid on pint and freeze for 24 hours.
2. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
3. Select SORBET.
4. When processing is complete, remove sorbet from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the sorbet may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Grapefruit Sorbet

PREP: 5-10 MINUTES

FREEZE TIME: 24 HOURS

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

1 can (8-20 ounces) grapefruit

TIP

For a sweeter sorbet, add 1 tablespoon of agave or honey to the grapefruit when adding to the pint, then stir to incorporate.

DIRECTIONS

1. Fill an empty CREAMi® Pint to the MAX FILL line with grapefruit pieces. Next, cover grapefruit with juice from the can to the MAX FILL line. If a smaller yield is desired, use a smaller can and fill below the MAX FILL line. Place storage lid on pint and freeze for 24 hours.
2. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
3. Select SORBET.
4. When processing is complete, remove sorbet from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Sorbet

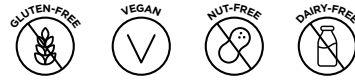
EASY
RECIPE

Spiced Pear Sorbet

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 can (15 ounces) pears in light syrup
1 teaspoon pumpkin spice



Sorbet

EASY
RECIPE

DIRECTIONS

1. Fill an empty CREAMi® Pint to the MAX FILL line with pears. Next, cover fruit with liquid from the can to the MAX FILL line. Add the pumpkin spice and stir until fully combined. Place storage lid on pint and freeze for 24 hours.
2. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
3. Select SORBET.
4. When processing is complete, remove sorbet from pint and serve immediately.

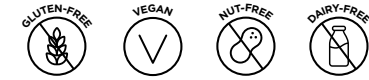
NOTE: If your freezer is set to a very cold temperature, the sorbet may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Fresh Mixed Berry Sorbet

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 cup fresh blueberries
1 cup fresh raspberries
1 cup fresh strawberries, stemmed, quartered



Sorbet

EASY
RECIPE

DIRECTIONS

1. Add mixed fruit to an empty CREAMi® Pint up to the MAX FILL line.
2. With the back of a heavy kitchen utensil, such as a ladle or potato masher, firmly press the fruit below the MAX FILL line, compacting the fruit into a homogenous mixture to create space for more berries.
3. Continue adding berries and pressing down with the heavy utensil until all berries are pressed into the pint just below the MAX FILL line. Place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select SORBET.
6. When processing is complete, add mix-ins or remove sorbet from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the sorbet may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Concord Grape Sorbet



Sorbet

EASY
RECIPE

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

$\frac{3}{4}$ cup frozen grape juice concentrate
1 $\frac{1}{2}$ cups water
1 tablespoon lemon juice

TOOLS NEEDED



Large bowl
Whisk

DIRECTIONS

1. In a large bowl, whisk together all ingredients until fully combined.
2. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SORBET.
5. When processing is complete, remove sorbet from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the sorbet may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Raspberry Lime Rickey Sorbet



Sorbet

EASY
RECIPE

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

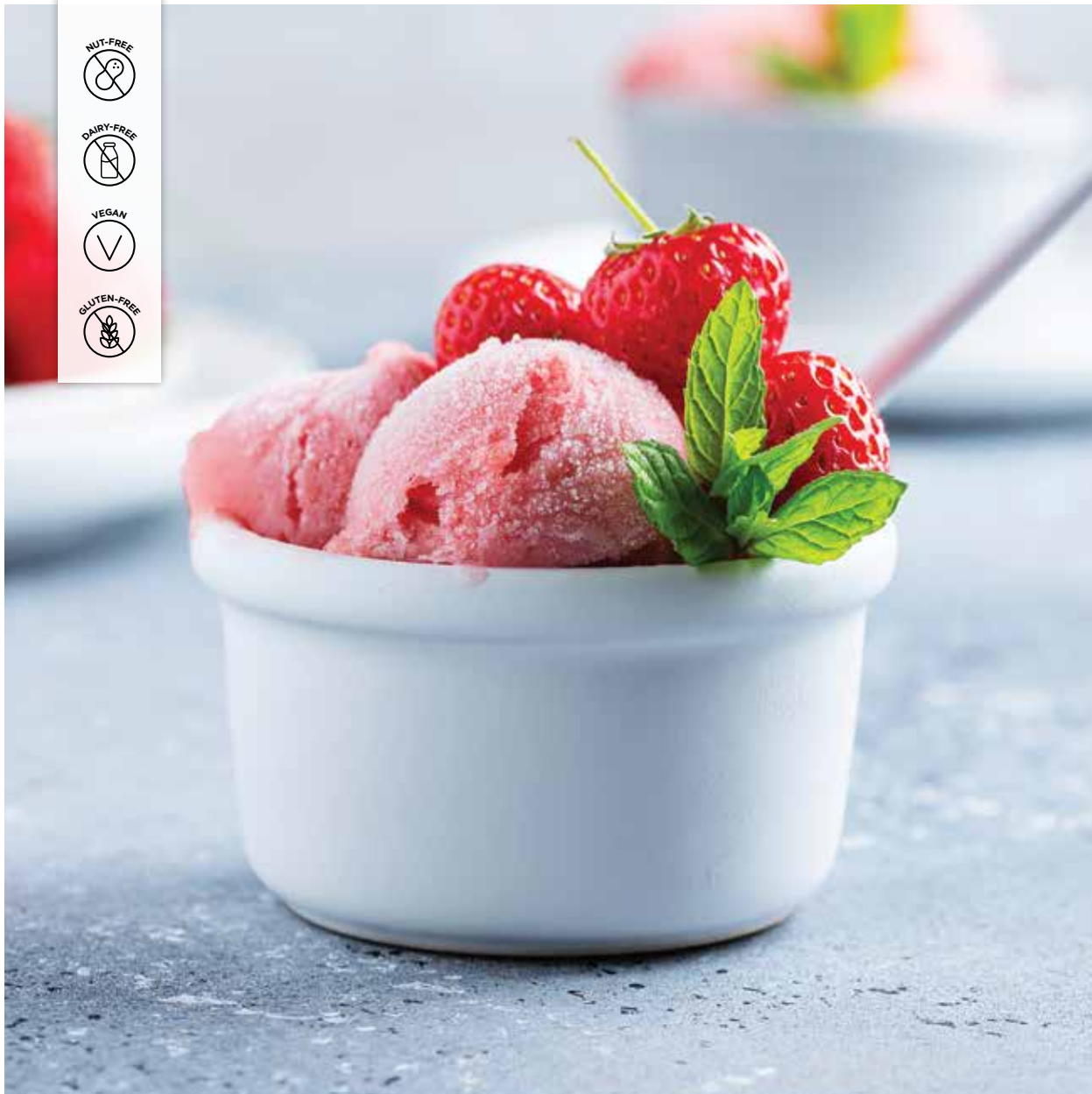
INGREDIENTS

2 cups fresh raspberries
5 ounces simple syrup
6 tablespoons lime juice

DIRECTIONS

1. Place all ingredients into an empty CREAMi® Pint and stir to combine. Place storage lid on pint and freeze for 24 hours.
2. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
3. Select SORBET.
4. When processing is complete, remove sorbet from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the sorbet may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Frosé Sorbet

PREP: 5-10 MINUTES

FREEZE TIME: 24 HOURS

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

3 ounces rosé of choice

1 cup fresh strawberries,
stems removed, thinly sliced

2 tablespoons light corn syrup

$\frac{3}{4}$ cup simple syrup

DIRECTIONS

1. Place all ingredients into an empty CREAMi® Pint and stir to combine. Place storage lid on pint and freeze for 24 hours.
2. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
3. Select SORBET.
4. When processing is complete, remove sorbet from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the ice cream may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Sorbet

EASY
RECIPE

Spicy Mango Margarita Sorbet

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

3/4 cup margarita mix
3 tablespoons gold tequila
1 tablespoon raw agave nectar
2 tablespoons lime juice
1/4 teaspoon cayenne
1/4 teaspoon kosher salt
1 can (15 ounces) mango chunks, drained, liquid discarded

TOOLS NEEDED



Medium bowl
Whisk



Sorbet

EASY
RECIPE

DIRECTIONS

1. In a medium bowl, add all ingredients except mango and whisk until fully combined. Add mango and toss to evenly coat.
2. Pour base into an empty CREAMi™ Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SORBET.
5. When processing is complete, remove sorbet from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the sorbet may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Dairy-Free Mojito Sorbet

PREP: 5-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1/3 cup fresh lime juice (requires approx. 3 limes)
1 cup water
1/3 cup granulated sugar
2 tablespoons light corn syrup
1/3 cup white rum
6 mint leaves, plus a few more for garnish

TOOLS NEEDED



Medium bowl
Whisk



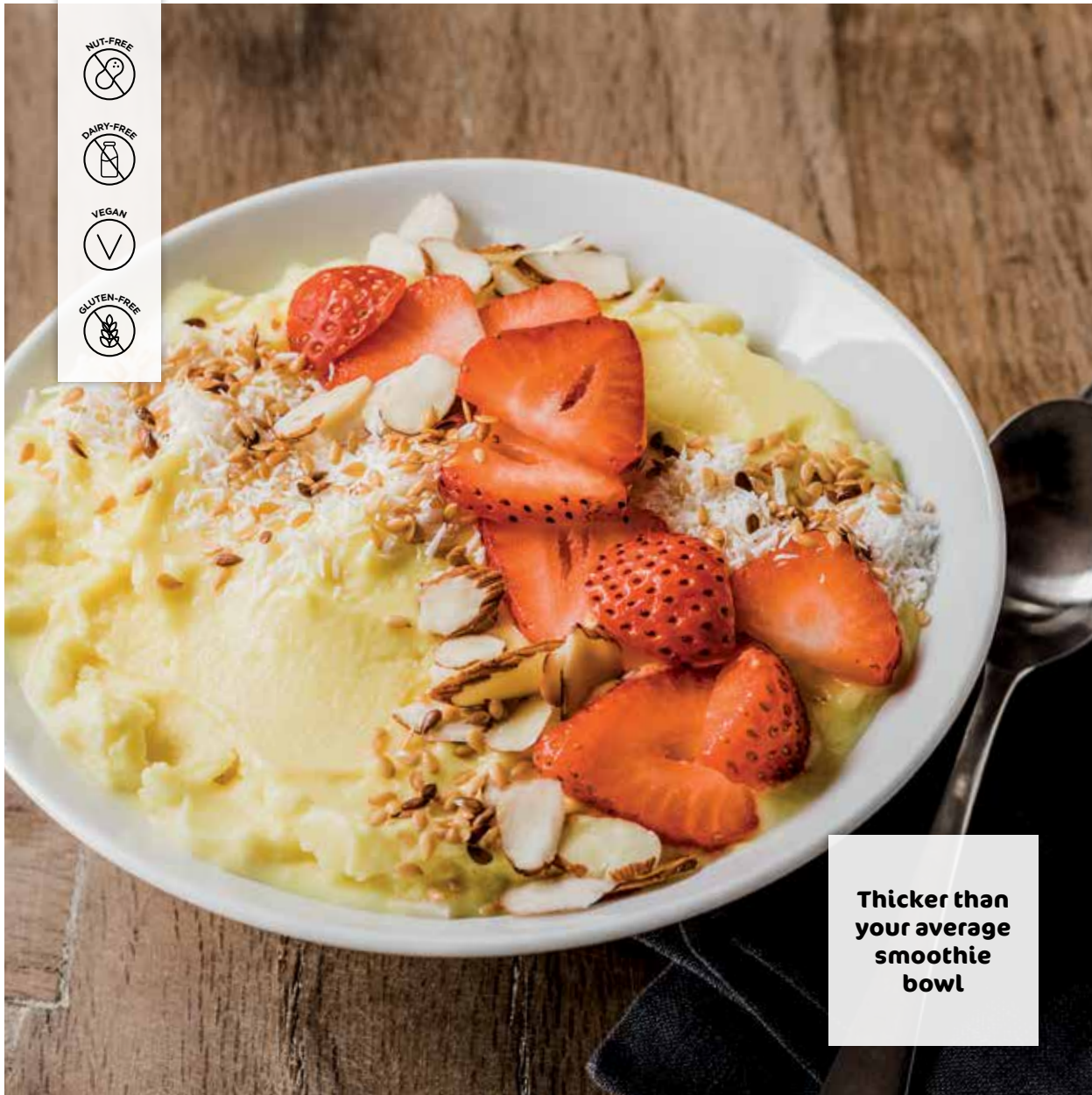
Sorbet

EASY
RECIPE

DIRECTIONS

1. In a medium bowl, whisk all ingredients until fully combined.
2. Pour base into an empty CREAMi™ Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SORBET.
5. When processing is complete, remove sorbet from pint, top with mint leaves, and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the sorbet may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



**Thicker than
your average
smoothie
bowl**

Coconut Mango Smoothie Bowl

PREP: 2 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

2 cups fresh or frozen mango, cut in 1-inch pieces
Approx. 1 can (14 ounces) coconut milk
(the whole can will not be required)

TOPPINGS (optional)

Sliced strawberries
Shredded coconut
Sliced almonds

TIP

Sweetened coconut milk can also be used for a more decadent treat.

TIP

Use fresh or frozen pineapple for a coconut pineapple treat. When using frozen fruit, be sure to refreeze the fruit with coconut milk before processing.

TIP

For best results, make sure your fruit is ripe.

DIRECTIONS

1. Fill an empty CREAMi® Pint to the MAX FILL line with mango pieces.
2. Next, shake or stir the can of coconut milk and cover the mangoes with the coconut milk up to the MAX FILL line. The whole can of coconut milk will not be required. Stir the mangoes and coconut milk and if necessary, add more coconut milk to reach the MAX FILL line. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SMOOTHIE BOWL.
5. When processing is complete, transfer to a bowl and garnish with desired toppings.

NOTE: If your smoothie bowl texture is crumbly or you would like it to be thinner, select RE-SPIN to process the mixture until a desired texture is achieved.


**Smoothie
Bowl**

**EASY
RECIPE**

Very Berry Cherry Smoothie Bowl




Smoothie
Bowl

EASY
RECIPE

PREP: 2 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

2 cups frozen cherry berry blend
1/4 cup raw agave nectar
1 cup cranberry juice cocktail

TOPPINGS (optional)

Fresh fruit
Cacao nibs

TOOLS NEEDED



Large bowl
Whisk

DIRECTIONS

1. Fill an empty CREAMi® Pint to the MAX FILL line with the cherry berry fruit blend.
2. In a large bowl, whisk together the raw agave nectar and cranberry juice cocktail until well combined. Cover the frozen fruit with the mixture up to the MAX FILL line and stir to combine. If necessary, add more cranberry juice cocktail to reach the MAX FILL line. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SMOOTHIE BOWL.
5. When processing is complete, transfer to a bowl and garnish with desired toppings.

NOTE: If your smoothie bowl texture is crumbly or you would like it to be thinner, select RE-SPIN to process the mixture until a desired texture is achieved.

Strawberry Banana Protein Smoothie Bowl




Smoothie
Bowl

EASY
RECIPE

PREP: 5 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 cup fresh ripe banana, cut in 1/2-inch pieces
1 cup fresh ripe strawberries, trimmed, cut in quarters
2 tablespoons vanilla protein powder
1/4 cup raw agave nectar
1/4 cup pineapple juice
1/2 cup whole milk

TOPPINGS (optional)

Fresh fruit
Granola

MAKE IT DAIRY-FREE Use vegan protein powder for protein powder and **unsweetened** oat milk for whole milk.

TOOLS NEEDED

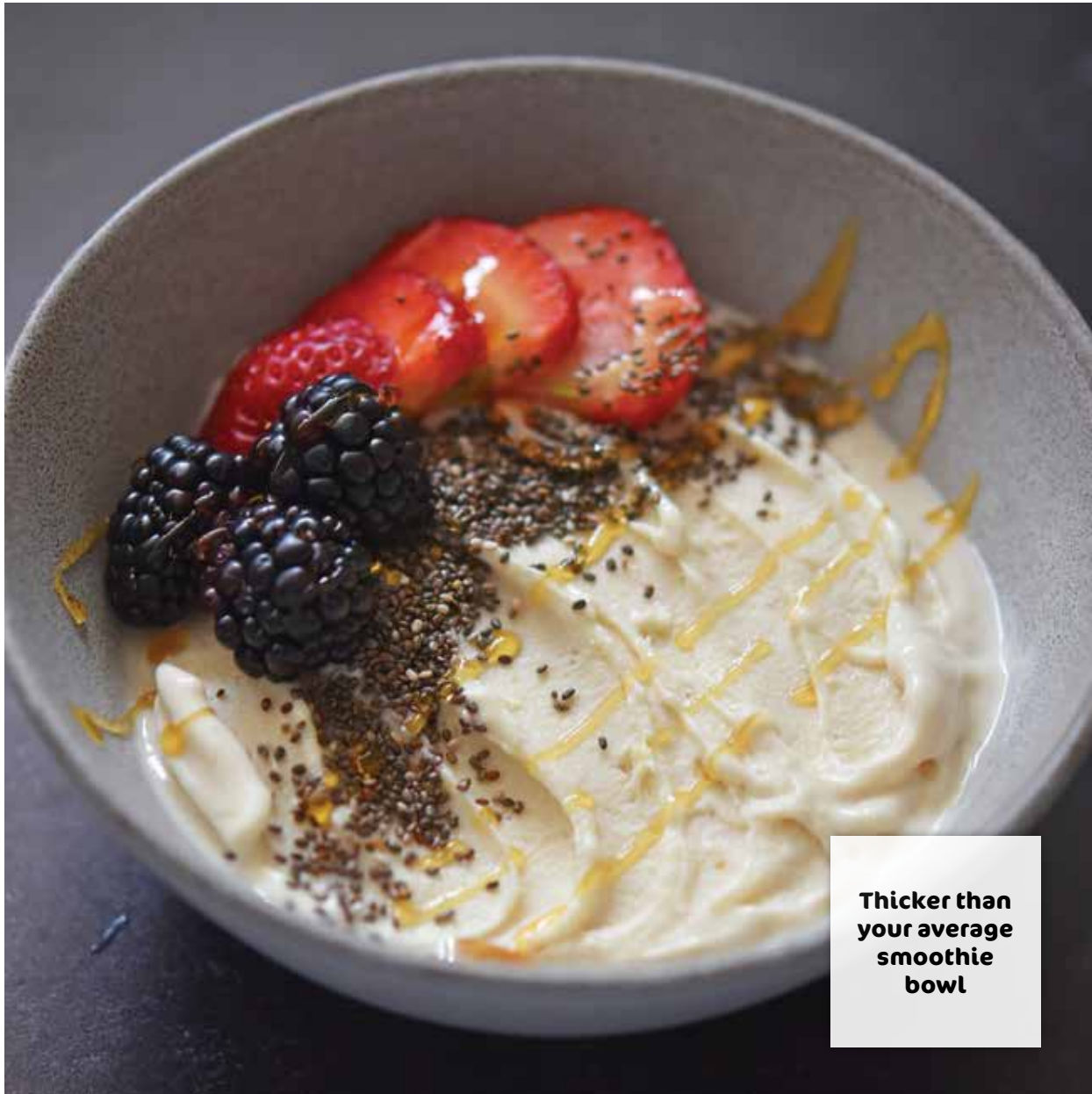


Large bowl
Whisk

DIRECTIONS

1. Fill an empty CREAMi® Pint to the MAX FILL line with bananas and strawberries and mix until evenly distributed.
2. In a large bowl, whisk together the remaining ingredients until well combined. Cover the fruit with the mixture up to the MAX FILL line and stir to combine. If necessary, add more milk to reach the MAX FILL line. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select SMOOTHIE BOWL.
5. When processing is complete, transfer to a bowl and garnish with desired toppings.

NOTE: If your smoothie bowl texture is crumbly or you would like it to be thinner, select RE-SPIN to process the mixture until a desired texture is achieved.



**Thicker than
your average
smoothie
bowl**

Frozen Oatmeal Smoothie Bowl




Smoothie Bowl

EASY RECIPE

PREP: 2 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

- 1/4 cup quick oats
- 1/2 cup water
- 1 cup vanilla Greek yogurt
- 1/2 banana, cut in 1-inch pieces
- 3 tablespoons honey

TOPPINGS (optional)

- Honey
- Chia seeds
- Fresh berries

MAKE IT DAIRY-FREE Use a vanilla vegan Greek yogurt for vanilla Greek yogurt.

TOOLS NEEDED



Small bowl



Any flavor of yogurt works here—vanilla, strawberry, and raspberry are all great!

DIRECTIONS

1. In a small bowl, add the oats and water and microwave until soft, about 1 minute.
2. Add yogurt, banana, and honey and stir to evenly combine.
3. Pour base into an empty CREAMi® Pint. Place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select SMOOTHIE BOWL.
6. When processing is complete, transfer to a bowl and garnish with desired toppings.

NOTE: If your smoothie bowl texture is crumbly or you would like it to be thinner, select RE-SPIN to process the mixture until a desired texture is achieved.



Milkshake

EASY
RECIPE

ENJOY TODAY

Thick White Russian Milkshake

PREP: 2 MINUTES

MAKES: 1-2 SERVINGS

INGREDIENTS

2 cups vanilla ice cream

2 tablespoons coffee liqueur

2 tablespoons vodka

TIP

Take this boozy milkshake to the next level and mix-in broken chocolate sandwich cookies.

TIP

For thickest results, process your ice cream right from the freezer.

DIRECTIONS

1. Place all ingredients into an empty CREAMi® Pint in the order listed.
2. Please refer to the quick start guide for bowl assembly and unit interaction information.
3. Select MILKSHAKE.
4. When processing is complete, remove milkshake from pint and serve immediately.

NOTE: If you would like your milkshake thinner, add 1–2 tablespoons of milk and select RE-SPIN. Process until desired texture is achieved. Mix-ins may sink to the bottom of thin milkshakes.

ENJOY TODAY

Dairy-Free Mocha Banana Milkshake

PREP: 5 MINUTES
MAKES: 1-2 SERVINGS

INGREDIENTS

1 1/2 cups vegan chocolate ice cream
1/2 cup cashew milk
1/2 cup fresh ripe banana, cut in 1/2-inch pieces
1 tablespoon instant coffee powder

TIP

For thickest results, process your ice cream right from the freezer.



Milkshake

EASY
RECIPE



ENJOY TODAY

Dairy-Free Matcha Coconut Milkshake

PREP: 2 MINUTES
MAKES: 1-2 SERVINGS

INGREDIENTS

1 1/2 cups vegan vanilla coconut milk ice cream
1/2 cup coconut milk
2 teaspoons raw agave nectar
1 teaspoon matcha powder

TIP

For thickest results, process your ice cream right from the freezer.



Milkshake

EASY
RECIPE



DIRECTIONS

1. Place ice cream in an empty CREAMi® Pint.
2. Use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add the remaining ingredients to the hole.
3. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select MILKSHAKE.
5. When processing is complete, remove milkshake from pint and serve immediately.

NOTE: If you would like your milkshake thinner, add 1-2 tablespoons of cashew milk and select RE-SPIN. Process until desired texture is achieved. Mix-ins may sink to the bottom of thin milkshakes.

DIRECTIONS

1. Place all ingredients in an empty CREAMi® Pint in the order listed.
2. Please refer to the quick start guide for bowl assembly and unit interaction information.
3. Select MILKSHAKE.
4. When processing is complete, remove milkshake from pint and serve immediately.

NOTE: If you would like your milkshake thinner, add 1-2 tablespoons of coconut milk and select RE-SPIN. Process until desired texture is achieved. Mix-ins may sink to the bottom of thin milkshakes.



ENJOY TODAY Thick Coffee Milkshake



Milkshake

**EASY
RECIPE**

PREP: 2 MINUTES
MAKES: 1-2 SERVINGS

INGREDIENTS

- 1 1/2 cups coffee ice cream
- 1/2 cups whole milk

TIP For thickest results, process your ice cream right from the freezer.

TIP We recommend mixing in cacao nibs to make this milkshake even more delicious.

DIRECTIONS

1. Place all ingredients into an empty CREAMi® Pint in the order listed.
2. If you would like to add mix-ins, use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Pour the milk and mix-ins into the hole.
3. Please refer to the quick start guide for bowl assembly and unit interaction information.
4. Select MILKSHAKE.
5. When processing is complete, remove milkshake from pint and serve immediately.

NOTE: If you would like your milkshake thinner, add 1-2 tablespoons of milk and select RE-SPIN. Process until desired texture is achieved. Mix-ins may sink to the bottom of thin milkshakes.





Vanilla Bean Gelato

PREP: 10-15 MINUTES | **COOK TIME:** 7-10 MINUTES | **FREEZE TIME:** 24 HOURS | **MAKES:** 4 SERVINGS | **BEST WITHIN:** 2 WEEKS

INGREDIENTS

- 4 large egg yolks
- 1 tablespoon light corn syrup
- 1/4 cup + 1 tablespoon granulated sugar
- 1 cup heavy cream
- 2/3 cup whole milk
- 1 whole vanilla bean, split in half lengthwise, scraped

TOOLS NEEDED

-  Small saucepan
-  Whisk or rubber spatula
-  Thermometer
-  Fine-mesh strainer

MAKE IT DAIRY-FREE Use **unsweetened** coconut cream for heavy cream and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Use 2 tablespoons raw agave nectar and 1/4 teaspoon stevia for light corn syrup and granulated sugar. Process on the LITE ICE CREAM program.

DIRECTIONS



Place egg yolks, corn syrup, and sugar into a small saucepan and whisk until fully combined and sugar is dissolved.



Add heavy cream, milk, and vanilla bean to saucepan and stir to combine.



Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.



Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi® Pint. Place pint into an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.



Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.



Select GELATO



When processing is complete, add mix-ins or remove gelato from pint and serve immediately.

TIP

It is important to stay within the 165°F-175°F range. The eggs should reach at least 165°F for them to be food safe but will curdle and scramble if overcooked. Additionally, cooking to this temperature range integrates the sugar and thickens the mixture, resulting in smoother texture.



Maple Gelato

PREP: 10-15 MINUTES
COOK TIME: 7-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

4 large egg yolks
1 tablespoon maple syrup
1/4 cup + 1 tablespoon light brown sugar
1 teaspoon maple extract (optional)
1/3 cup heavy cream
1 cup whole milk

MAKE IT DAIRY-FREE Use **unsweetened** coconut cream for heavy cream and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Use 1/4 cup + 1 tablespoon organic brown coconut sugar for light brown sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Small saucepan
Whisk or rubber spatula
Thermometer
Fine-mesh strainer




Gelato

STEP-IT-UP
RECIPE

DIRECTIONS

1. Place egg yolks, maple syrup, sugar, and maple extract into a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add heavy cream and milk to saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi® Pint. Place pint into an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
5. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. When processing is complete, add mix-ins or remove gelato from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Triple Chocolate Gelato

PREP: 10-15 MINUTES
COOK TIME: 7-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS

INGREDIENTS

4 large egg yolks
1/3 cup dark brown sugar
2 tablespoon dark cocoa powder
1 tablespoon chocolate fudge topping
3/4 cup heavy cream
3/4 cup whole milk
2 tablespoons chocolate chunks, chopped

MAKE IT LITE Use 1/3 cup organic brown coconut sugar for dark brown sugar. Process on the LITE ICE CREAM program.

MAKE IT DAIRY-FREE Use vegan chocolate fudge topping and chocolate chunks as well as **unsweetened** coconut cream for heavy cream, and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

TOOLS NEEDED



Small saucepan
Whisk or rubber spatula
Thermometer
Fine-mesh strainer




Gelato

STEP-IT-UP
RECIPE

DIRECTIONS

1. Place egg yolks, sugar, cocoa powder, and fudge topping in a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add heavy cream and milk to saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.
4. Remove base from heat and stir in chocolate chunks until melted. Pour the base through a fine-mesh strainer into an empty CREAMi® Pint. Place pint into an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
5. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. When processing is complete, add mix-ins or remove gelato from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



PB&J Gelato

PREP: 10-15 MINUTES

COOK TIME: 7-10 MINUTES

FREEZE TIME: 24 HOURS

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

4 large egg yolks

3 tablespoons granulated sugar

1/3 cup heavy cream

1 cup whole milk

1/4 cup smooth peanut butter

3 tablespoons grape jelly

1/4 cup honey roasted peanuts, chopped, for mix-in

MAKE IT DAIRY-FREE Use **unsweetened** coconut cream for heavy cream and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Use 1/4 teaspoon stevia and 1 1/2 tablespoons raw agave nectar for granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Small saucepan

Whisk or rubber spatula

Thermometer

Fine-mesh strainer

DIRECTIONS

1. Place egg yolks and sugar in a small saucepan. Whisk until fully combined and sugar is dissolved.
2. Add heavy cream, milk, peanut butter, and grape jelly to the saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi® Pint. Place into an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
5. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. With a spoon, create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add chopped honey roasted peanuts to the hole and process again using the MIX-IN program.
8. When processing is complete, remove gelato from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.





Chocolate Hazelnut Gelato

PREP: 10-15 MINUTES

COOK TIME: 7-10 MINUTES

FREEZE TIME: 24 HOURS

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

3 large egg yolks

1/3 cup hazelnut spread

2 teaspoons cocoa powder

1 tablespoon light corn syrup

1/4 cup granulated sugar

1/2 cup heavy cream

1 cup whole milk

1 teaspoon vanilla extract

MAKE IT DAIRY-FREE Use vegan hazelnut spread for hazelnut spread, **unsweetened** coconut cream for heavy cream, and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

MAKE IT LITE Use 2 1/2 tablespoons raw agave nectar and 1/2 teaspoon stevia for light corn syrup and granulated sugar. Process on the LITE ICE CREAM program.

TOOLS NEEDED



Small saucepan

Whisk or rubber spatula

Thermometer

Fine-mesh strainer

DIRECTIONS

1. Place egg yolks, hazelnut spread, cocoa powder, corn syrup, and sugar in a small saucepan and whisk until fully combined.
2. Add heavy cream, milk, and vanilla extract to the saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi® Pint up to the MAX FILL line. Place pint into an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
5. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. When processing is complete, add mix-ins or remove gelato from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Blueberry Cheesecake Gelato



Gelato

STEP-IT-UP
RECIPE

PREP: 10-15 MINUTES
COOK TIME: 7-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

4 large egg yolks
3 tablespoons granulated sugar
1 teaspoon vanilla extract
3 tablespoons wild blueberry preserves
1/3 cup heavy cream
1 cup whole milk
1/4 cup cream cheese
3-6 drops purple food coloring
(adjust color to preference)
2 large graham crackers,
broken in 1-inch pieces, for mix-in

TOOLS NEEDED



Small saucepan
Whisk or rubber spatula
Thermometer
Fine-mesh strainer

DIRECTIONS

1. Place egg yolks, sugar, vanilla extract, and blueberry preserves in a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add heavy cream, milk, and cream cheese to saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi® Pint. Add food coloring and adjust coloring to preference. Place pint into an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
5. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. With a spoon, create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add broken graham crackers to the hole and process again using the MIX-IN program.
8. When processing is complete, remove gelato from pint and serve immediately.

Fresh Strawberry Gelato



Gelato

STEP-IT-UP
RECIPE

PREP: 10-15 MINUTES
COOK TIME: 7-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

3 large egg yolks
1 tablespoon light corn syrup
1/3 cup granulated sugar
1/2 cup heavy cream
1 cup whole milk
1/2 cup fresh strawberries,
stems removed, quartered

MAKE IT DAIRY-FREE Use **unsweetened** coconut cream for heavy cream and **unsweetened** oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

TOOLS NEEDED



Small saucepan
Whisk or rubber spatula
Thermometer
Fine-mesh strainer

DIRECTIONS

1. Place egg yolks, corn syrup, and sugar into a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add heavy cream and milk and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi® Pint. Place pint into an ice bath and stir in strawberries. Once cooled, place storage lid on pint and freeze for 24 hours.
5. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. When processing is complete, remove gelato from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.



Cookie Monster Gelato

PREP: 10-15 MINUTES

COOK TIME: 7-10 MINUTES

FREEZE TIME: 24 HOURS

MAKES: 4 SERVINGS

BEST WITHIN: 2 WEEKS

INGREDIENTS

1/3 cup granulated sugar

4 large egg yolks

1 cup oat milk

1 teaspoon vanilla extract

1 teaspoon blue spirulina powder or blue food coloring, as desired

4 small chocolate chip cookies (1/2 cup), crumbled, plus more for garnish

TOOLS NEEDED



Small saucepan

Whisk or rubber spatula

Thermometer

Fine-mesh strainer



Gelato

STEP-IT-UP
RECIPE

DIRECTIONS

1. Place sugar and egg yolks in a small saucepan and whisk until fully combined and sugar is dissolved.
2. Add oat milk and vanilla extract to saucepan and stir to combine.
3. Place saucepan on stove over medium heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.
4. Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi® Pint. Place pint into an ice bath. Once cooled, whisk in spirulina powder or blue food coloring. Place storage lid on pint and freeze for 24 hours.
5. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
6. Select GELATO.
7. With a spoon, create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add 1/2 cup crumbled chocolate chip cookies to the hole and process again using the MIX-IN program.
8. When processing is complete, remove gelato from pint and serve immediately, topped with additional crumbled cookies.

Pumpkin Pie Gelato



Gelato

STEP-IT-UP
RECIPE

PREP: 10-15 MINUTES
COOK TIME: 7-10 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

3 large egg yolks
1/3 cup granulated sugar (or coconut sugar)
1 tablespoon light corn syrup
1/2 cup heavy cream
1 cup whole milk
1/2 cup canned pumpkin puree
1 1/2 teaspoons pumpkin pie spice
1 teaspoon vanilla extract

MAKE IT DAIRY-FREE Use **unsweetened** coconut cream for heavy cream and **unsweetened** oat milk for whole milk.

TOOLS NEEDED



Small saucepan
Whisk or rubber spatula
Thermometer
Fine-mesh strainer

DIRECTIONS

1. Place egg yolks, sugar, and corn syrup in a small saucepan. Whisk until fully combined and sugar is dissolved.
2. Add heavy cream, milk, pumpkin puree, and pumpkin pie spice and whisk until combined. Place saucepan on stove over medium-low heat, stirring constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.
3. Remove base from heat, stir in the vanilla extract, then pour through a fine-mesh strainer into an empty CREAMi® Pint. Place pint into an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select GELATO.
6. When processing is complete, remove gelato from pint and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the gelato may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

Fluffernutter Gelato



Gelato

STEP-IT-UP
RECIPE

PREP: 5-10 MINUTES
COOK TIME: 10-15 MINUTES
FREEZE TIME: 24 HOURS
MAKES: 4 SERVINGS
BEST WITHIN: 2 WEEKS

INGREDIENTS

1 whole vanilla bean, split in half lengthwise, scraped
3/4 cup whole milk
1/3 cup heavy cream
2 tablespoons granulated sugar
1 tablespoon light corn syrup
4 egg yolks
1 teaspoon vanilla extract
5 tablespoons marshmallow paste
5 chopped peanut butter cookies, for mix-in

MAKE IT DAIRY-FREE Use **unsweetened** oat milk for whole milk and **unsweetened** coconut cream for heavy cream. Whisk the coconut cream until smooth, then add the remaining ingredients.

TOOLS NEEDED



Medium saucepan
Whisk or rubber spatula
Thermometer
Fine-mesh strainer

TIP

A touch of marshmallow fluff for garnish can be caramelized with a small torch for extra presentation and extra flavor.

DIRECTIONS

1. Place a medium saucepan over medium-high heat. Add the vanilla bean and toast until fragrant, about 2 to 3 minutes.
2. Reduce heat to medium-low. Add the milk, heavy cream, sugar, corn syrup, egg yolk, and vanilla extract. Stir constantly with a whisk or rubber spatula. Cook until temperature reaches 165°F-175°F on an instant-read thermometer.
3. Remove base from heat and pour through a fine-mesh strainer into an empty CREAMi® Pint. Add the marshmallow paste and stir to combine. Place pint into an ice bath. Once cooled, place storage lid on pint and freeze for 24 hours.
4. Remove pint from freezer and remove lid from pint. Please refer to the quick start guide for bowl assembly and unit interaction information.
5. Select ICE CREAM.
6. With a spoon, create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add chopped peanut butter cookies to the hole and process again using the MIX-IN program.
7. When processing is complete, remove ice cream from pint and serve immediately.

No-prep inspiration chart

Transform ordinary items from your pantry or fridge into extraordinary frozen delights.

INGREDIENTS	TREAT	PROCESS	PROGRAM
Dole® canned pineapple, mango, tropical fruit, or mandarin oranges	Sorbet	Fill to MAX FILL line with fruit, cover fruit to MAX FILL line with juice from can	Cover with lid and freeze for 24 hours
Eggnog	Frozen eggnog	Fill to the MAX FILL line with eggnog	
Brewed coffee and coffee creamer	Vegan coffee frozen dessert	Stir 1/2 cup brewed cooled coffee, 1 1/2 cups vegan coffee creamer in pint until combined	
Almond milk and coffee creamer	Easy vegan frozen dessert	Stir 1/2 cup unsweetened almond milk, 1 1/2 cups vegan coffee creamer in pint until combined	
Cherry, blueberry, lemon, strawberry, apple pie filling	Sorbet	Fill to the MAX FILL line with pie filling	
Mott's® applesauce	Apple sorbet	Fill to the MAX FILL line with applesauce	
Grapefruit cups	Grapefruit sorbet	Fill to MAX FILL line with grapefruit, cover fruit to MAX FILL line with juice from cup	
Bottled smoothies	Smoothie bowl	Fill to the MAX FILL line with smoothie	
Bottle chocolate milk	Frozen chocolate milk	Fill to the MAX FILL line with chocolate milk	

TIP If your freezer is set to a very cold temperature, the treat may look crumbly. If this occurs, select RE-SPIN to process the mixture a little more if not adding mix-ins.

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