



# Cuisinart®

Freeze Wand Ice Cream Maker  
ICEFD10U / ICEFD10E

## Important Notes

- Each recipe is designed for 1 × 240 ml container.
- You can triple the recipe if you want to use all three containers at once.
- Always respect the MAX FILL line, never overfill.
- For recipes requiring freezing (that's most of them except some milkshakes), freeze cups on a level surface for at least 24 hours before processing.
- Allow cups to sit at room temperature for 5 minutes before churning.
- For best results, cut fruits into 1 cm or smaller pieces before freezing.

## Tips & Troubleshooting

**Crumbly/Icy result:** Add 1–2 tablespoons of milk, cream, or juice. Re-churn once.

**Uneven freezing:** If mixture froze at an angle, thaw, stir, and refreeze flat.

**Mix-ins:** Keep pieces under 0.5 cm. Add after first churn, then use Mix-in preset.

**Sweetness check:** Mixtures taste sweeter before freezing; sweetness reduces after freezing.

**Take control of your ingredients:** Natural sugars like fruit, honey, or juice can replace refined sugar while helping maintain a smooth texture.

**Storage:** Flatten the top before refreezing. You can always re-churn once after refreezing if the texture isn't creamy enough. That said, we doubt there will be leftovers!

# Quick Hacks

These hacks prove you don't need a culinary degree (or even much prep time) to make something fun and delicious.

**Fruit tin magic:** Drain a can of peaches, pineapple or mango in juice straight into your cup (fruit and juice together). Freeze, churn, and you've got a ready to go sorbet. If using fruit in syrup, dilute with 1–2 tablespoons water and/or add 1 teaspoon lemon juice to balance sweetness.

**Cheat's frozen custard:** Got a carton of custard in the fridge? Pour it into a cup, freeze overnight, churn, and you'll have creamy frozen custard in minutes.

**Coffee gelato fix:** Combine a shot of espresso (30 ml) with 150 ml milk and 2 teaspoons sugar. Pour into the cup, freeze on a level surface, then churn for a creamy coffee gelato.

Tip: Always mix coffee with milk or sugar, plain black coffee will freeze too hard and won't process properly.

**Birthday cake rescue:** Crumble leftover cake with a little milk, freeze, churn, and finish with sprinkles for an instant birthday cake ice cream.

**Yoghurt swirl:** Spoon in your favourite yoghurt (Greek or flavoured), freeze flat, churn. Add honey or fruit purée after churning for extra flair.

**Smoothie hack:** Made too much smoothie?

Pour it into a cup, freeze flat, churn. Great with banana-berry blends.

(Make sure smoothie has a little yoghurt or milk - pure fruit juice can freeze too hard.)

# Mix-ins Made Easy

## Perfecting the technique

**Add after the 1st churn:** Always stir in your mix-ins once the base is churned. If you freeze them with the other ingredients, they'll sink, clump, or even damage the blade.

**Think small:** Chop or crush your add-ins to bite-sized pieces (under 0.5 cm works best).

**Less is more:** Stick to 2 tablespoons per container to keep your ice cream smooth and scoopable.

**Swirls and ripples:** For ribbons of sauce or jam, fold them through gently with a spoon or butter knife. Alternatively, use the Mix-in function to work sauces or jams right through.

## Flavour inspiration

**Biscuit crunch:** Crush 1–2 chocolate digestives, Oreos or shortbread fingers for a chocolatey crunch.

**Nut butter boost:** Swirl in 1 tablespoon of peanut butter, almond spread or hazelnut spread for instant indulgence.

**Cake shop leftovers:** Brownie bits, sponge chunks or a few meringue pieces add texture and fun.

**Sweet treats:** Mini marshmallows, chocolate chips or honeycomb give a playful finish.

**Jam jar magic:** A spoonful of strawberry, raspberry or apricot jam creates a simple, fruity ripple.

# Recipe Index

## Ice Cream . . . . .6

|                                                                |    |
|----------------------------------------------------------------|----|
| Ice Cream Tips and Hacks . . . . .                             | 7  |
| Vanilla Ice Cream . . . . .                                    | 8  |
| Vanilla Ice Cream – Variations . . . . .                       | 8  |
| Chocolate Fudge Ice Cream . . . . .                            | 9  |
| Chocolate Ice Cream – Variations . . . . .                     | 9  |
| Strawberry Ripple Ice Cream . . . . .                          | 10 |
| Mint Choc Chip Ice Cream . . . . .                             | 11 |
| Mint Choc Chip – Dairy-Free Variation . . . . .                | 11 |
| Peanut Butter Choc Chunk Ice Cream . . . . .                   | 12 |
| Coffee Ice Cream . . . . .                                     | 12 |
| Hokey Pokey Ice Cream . . . . .                                | 13 |
| Pavlova Crunch Ice Cream . . . . .                             | 14 |
| Coconut & Lime Ice Cream (Dairy-Free) . . . . .                | 15 |
| Banana Chocolate Frozen Dessert<br>(Dairy-Free) . . . . .      | 15 |
| Lemon Cheesecake Protein Ice Cream . . . . .                   | 16 |
| Salted Pistachio Protein Ice Cream . . . . .                   | 16 |
| Mango Lassi Protein Ice Cream . . . . .                        | 17 |
| Keto Vanilla Cream Cheese Ice Cream . . . . .                  | 17 |
| Keto Mocha Gelato . . . . .                                    | 18 |
| Keto Coconut Macadamia Ice cream . . . . .                     | 19 |
| Honey Vanilla Frozen Yoghurt . . . . .                         | 19 |
| Mango Passionfruit Frozen Yoghurt . . . . .                    | 20 |
| Banana No-Added-Sugar Frozen Yoghurt . . . . .                 | 20 |
| High-Protein Vanilla Frozen Yoghurt . . . . .                  | 21 |
| High-Protein Frozen Yoghurt –<br>Chocolate Variation . . . . . | 21 |
| Mixed Berry Frozen Yoghurt . . . . .                           | 22 |
| Frozen Yoghurt – Variations . . . . .                          | 22 |
| Blackberry Cheesecake Frozen Yoghurt . . . . .                 | 23 |
| Cherry Coconut Frozen Yoghurt<br>(Dairy-Free) . . . . .        | 24 |

## Sorbet . . . . .25

|                                 |    |
|---------------------------------|----|
| Sorbet Tips and Hacks . . . . . | 26 |
| Raspberry Sorbet . . . . .      | 27 |
| Watermelon Shaved Ice . . . . . | 27 |
| Mango Sorbet . . . . .          | 28 |
| Pineapple Sorbet . . . . .      | 29 |
| Fresh Lemon Sorbet . . . . .    | 30 |
| Blood Orange Sorbet . . . . .   | 31 |

## Milkshakes . . . . .32

|                                       |    |
|---------------------------------------|----|
| Milkshake Tips and Hacks . . . . .    | 33 |
| Classic Chocolate Milkshake . . . . . | 34 |
| Caramel Malt Shake . . . . .          | 34 |
| Strawberry Shortcake Shake . . . . .  | 34 |
| Mocha Frappe . . . . .                | 35 |
| Chai Latte Shake . . . . .            | 36 |
| Protein Power Shake . . . . .         | 36 |
| Frozen “Hot” Chocolate . . . . .      | 37 |
| Matcha Freeze . . . . .               | 38 |

## Slushies . . . . .39

|                                      |    |
|--------------------------------------|----|
| Slushie Tips and Hacks . . . . .     | 40 |
| Tropical Pineapple Slushie . . . . . | 41 |
| Raspberry Lime Slushie . . . . .     | 42 |
| Iced Tea Lemon Slushie . . . . .     | 43 |
| Classic Lemonade Slushie . . . . .   | 44 |
| Coconut Pineapple Slushie . . . . .  | 45 |
| Sports Drink Slushie . . . . .       | 45 |



ICE CREAM

# Ice Cream Tips and Hacks

## **Sugar is key**

Recipes need enough sugar (25–30%) to stop ice cream from freezing solid.

Cutting sugar too much = crumbly texture.

Natural sugars work well too — ingredients like honey, fruits, or fruit juices add sweetness and help keep the ice cream scoopable.

## **Dairy matters**

Full cream milk + cream gives the smoothest result. Skimmed or low-fat = icier finish.

## **Churn, then fix**

If your ice cream is crumbly after the first churn, add 1–2 tablespoons milk and re-churn once.

## **Flatten the surface**

Always freeze the mixture flat in the cup - angled mixtures churn unevenly.

## **Room temp wait**

Let frozen bases sit out for 5 minutes before churning. This helps the blade process smoothly.

## **Boost flavour**

Vanilla, coffee, cocoa, fruit purées all taste less sweet once frozen. Taste your mix before freezing and adjust sugar if needed.

## **Mix-ins wisely**

Add chocolate chips, nuts, or biscuits only after the first churn with the Mix-in function. Pieces should be 0.5 cm or smaller.



# Vanilla Ice Cream

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

## STANDARD VERSION (RICH & CREAMY)

70ml whole milk  
140ml double cream  
50g caster sugar  
1 teaspoon vanilla extract

## LIGHTER VERSION

120ml whole milk  
80ml double cream  
25g caster sugar  
½ teaspoon vanilla bean paste

## METHOD

1. Combine milk and sugar in a medium bowl. Use a hand mixer (about 1 to 2 minutes on a low speed) or whisk by hand until the sugar is dissolved.
2. Stir in the cream and vanilla.
3. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
4. Cover and freeze on a level surface for at least 24 hours at -18 °C or colder.
5. Remove from freezer and let sit at room temperature for 5 minutes before churning.
6. Assemble mixing assembly and then power handle. Select **Ice Cream** and process once.
7. If mixture is crumbly, add 1–2 tablespoons milk and re-churn.

**NOTE:** The standard version is richer and creamy. The lighter version is less sweet but may need an extra splash of milk during churning for the smoothest texture.

## Vanilla Ice Cream – Variations

### Cookies & Cream Ice Cream

After the first churn, add 2 Oreos, crushed.

Select **Mix-in** and process once.

Do not exceed 2 tablespoons of crushed biscuits total, or the cup may overflow.

### Pistachio Ice Cream

After dissolving the sugar in **Step 1**, whisk in 40g pistachio paste and a pinch of salt until smooth, then continue as directed above.

# Chocolate Fudge Ice Cream

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

## INGREDIENTS

80ml whole milk  
120ml double cream  
30g caster sugar  
2 tablespoons cocoa powder  
½ teaspoon vanilla extract

## METHOD

1. Combine the cocoa powder and sugar in a medium bowl; stir with a whisk to remove any lumps.
2. Add the milk and combine using a hand mixer (about 1 to 2 minutes on a low speed) or whisk by hand until sugar is dissolved and cocoa is smooth.
3. Stir in the cream and vanilla.
4. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
5. Cover and freeze on a level surface for at least 24 hours at -18 °C or colder.
6. Remove from freezer and let sit at room temperature for 5 minutes before churning.
7. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once.
8. If mixture is crumbly, add 1–2 tablespoons milk and re-churn.

## Chocolate Ice Cream – Variations

### Rocky Road Ice Cream

After the first churn, add 1 tablespoon mini marshmallows, 1 tablespoon chopped peanuts, and 1 tablespoon chopped dark chocolate.

Select **Mix-in** and process once.

Do not exceed 2 tablespoons of total mix-ins at a time. If you prefer more, stir extra through by hand after mixing.

### Chocolate Crunch Ice Cream

After the first churn, add 1 chocolate biscuit, chopped into small pieces.

Select **Mix-in** and process once.

About 2 tablespoons of biscuit is the maximum safe amount. Adding more may cause overflow.

# Strawberry Ripple Ice Cream

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

## INGREDIENTS

100g strawberries, hulled and diced  
70ml whole milk  
70ml double cream  
25g caster sugar  
1 tablespoon strawberry jam to add after churning

## METHOD

1. Combine strawberries and sugar in a medium bowl. Mash with a fork until syrupy. Use a hand mixer on low if you prefer it smoother.
2. Stir in the milk and cream.
3. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
4. Cover and freeze on a level surface for at least 24 hours at -18 °C or colder.
5. Remove from freezer and let sit at room temperature for 5 minutes before churning.
6. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once.
7. Add strawberry jam: for a ripple look: spoon the strawberry purée or jam over the churned ice cream and gently fold with a knife or spatula. For an even flavour: select **Mix-in** to blend the jam completely into the ice cream.

## Mint Choc Chip Ice Cream

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

### INGREDIENTS

100ml whole milk  
100ml double cream  
30g caster sugar  
¼ teaspoon peppermint extract  
1 tablespoon mini chocolate chips

### METHOD

1. Combine milk and sugar in a medium bowl. Use a hand mixer (about 1 to 2 minutes on a low speed) or whisk by hand until sugar is dissolved.
2. Stir in the cream and peppermint extract.
3. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
4. Cover and freeze on a level surface for at least 24 hours at -18 °C or colder.
5. Remove from freezer and let sit at room temperature for 5 minutes before churning.
6. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once.
7. Add choc chips after the first churn using the **Mix-in** function.

## Mint Choc Chip - Dairy-Free Variation

### REPLACE THE MILK, CREAM AND CHOCOLATE CHIPS WITH:

100ml full-fat plant milk (coconut drink or barista oat work best)  
100ml plant-based cream (coconut cream or soya/oat whipping cream)  
1 tablespoon dairy-free mini chocolate chips (or finely chopped dairy-free dark chocolate)



# Peanut Butter Choc Chunk Ice Cream

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

## INGREDIENTS

100ml whole milk  
100ml double cream  
30g caster sugar  
1 tablespoon smooth peanut butter  
1 tablespoon chopped dark chocolate

## METHOD

1. Combine milk, sugar, and peanut butter in a medium bowl. Use a hand mixer (about 1 to 2 minutes on a low speed) or whisk by hand until sugar is dissolved and mixture is smooth.
2. Stir in the cream.
3. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
4. Cover and freeze on a level surface for at least 24 hours at -18 °C or colder.
5. Remove from freezer and let sit at room temperature for 5 minutes before churning.
6. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once.
7. Add chocolate chunks after the first churn using the **Mix-in** function.

# Coffee Ice Cream

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

## INGREDIENTS

150ml double cream  
60ml whole milk  
50ml vanilla coffee syrup  
30ml espresso

## METHOD

1. Mix the double cream, milk, vanilla coffee syrup and espresso together.
2. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
3. Cover and freeze on a level surface for at least 24 hours at -18 °C or colder.
4. Remove from freezer and let sit at room temperature for 5 minutes before churning.
5. Assemble mixing assembly and then power handle. Select **Ice Cream** and process once.
6. If mixture is crumbly, add 1–2 tablespoons milk and re-churn.

# Hokey Pokey Ice Cream

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

## INGREDIENTS

100ml whole milk

100ml double cream

30g caster sugar

1 tablespoon crushed honeycomb pieces

## METHOD

1. Combine milk and sugar in a medium bowl. Use a hand mixer (about 1 to 2 minutes on a low speed) or whisk by hand until sugar is dissolved.
2. Stir in the cream.
3. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
4. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
5. Remove from freezer and let sit at room temperature for 5 minutes before churning.
6. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once.
7. Add honeycomb pieces after the first churn using the **Mix-in** function.



# Pavlova Crunch Ice Cream

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

## INGREDIENTS

- 100ml whole milk
- 100ml double cream
- 30g caster sugar
- ½ teaspoon vanilla extract
- 1 tablespoon crushed meringue
- 1 tablespoon diced fresh berries

## METHOD

1. Combine milk and sugar in a medium bowl. Use a hand mixer (about 1 to 2 minutes on a low speed) or whisk by hand until sugar is dissolved.
2. Stir in the cream and vanilla.
3. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
4. Cover and freeze on a level surface for at least 24 hours at -18 °C or colder.
5. Remove from freezer and let sit at room temperature for 5 minutes before churning.
6. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once.
7. Stir in meringue and berries after the first churn using the **Mix-in** function.

**NOTE:** Meringue may dissolve if stored, serve soon after churning for best texture.



## Coconut & Lime Ice Cream (Dairy-Free)

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

### INGREDIENTS

180ml coconut cream  
30g caster sugar  
1 teaspoon lime zest

### METHOD

1. Combine coconut cream and sugar in a medium bowl. Use a hand mixer (about 1 to 2 minutes on a low speed) or whisk by hand until sugar is dissolved.
2. Stir in lime zest.
3. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
4. Cover and freeze on a level surface for at least 24 hours at -18 °C or colder.
5. Remove from freezer and let sit at room temperature for 5 minutes before churning.
6. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once.
7. If mixture is crumbly, add 1–2 tablespoons coconut cream and re-churn.

## Banana Chocolate Frozen Dessert (Dairy Free)

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

### INGREDIENTS

1 ripe banana  
1 tbsp dairy free cocoa powder  
1 tbsp nut butter  
20ml almond milk

### METHOD

1. Mash the banana until smooth.
2. Mix the cocoa powder with a small amount of almond milk to form a smooth paste.
3. Add the mashed banana to the cocoa paste and mix well.
4. Pour in the remaining almond milk and mix until smooth.
5. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
6. Cover and freeze on a level surface for at least 24 hours at -18 °C or colder.
7. Remove from freezer and let sit at room temperature for 5 minutes before churning.
8. Assemble mixing assembly and then power handle. Select **Ice Cream** and process once.
9. If mixture is crumbly, add 1–2 tablespoons almond milk and re-churn.

## Lemon Cheesecake Protein Ice Cream

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

### INGREDIENTS

- 80g Greek yoghurt (high-protein, plain)
- 80ml protein milk (unsweetened)
- 20g vanilla protein powder
- 20g cream cheese, softened
- 1 teaspoon lemon zest
- 1 teaspoon lemon juice

### METHOD

1. Combine yoghurt, protein milk, protein powder, cream cheese, lemon zest, and lemon juice in a medium bowl. Use a hand mixer (about 1 to 2 minutes on a low speed) or whisk until smooth.
2. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
3. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
4. Remove from freezer and let sit at room temperature for 5 minutes before churning.
5. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once. Protein powders vary; if too thick or crumbly, add 1–2 tablespoons milk and re-churn.

## Salted Pistachio Protein Ice Cream

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

### INGREDIENTS

- 100ml unsweetened almond milk
- 70ml double cream
- 20g unflavoured protein powder
- 1 tablespoon pistachio butter (or finely ground pistachios)
- Pinch of sea salt

### METHOD

1. Combine almond milk, cream, protein powder, pistachio butter, and salt in a medium bowl. Use a hand mixer (about 1 to 2 minutes on a low speed) or whisk until smooth.
2. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
3. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
4. Remove from freezer and let sit at room temperature for 5 minutes before churning.
5. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once.
6. If mixture is crumbly, add 1 tablespoon cream and re-churn.

## Mango Lassi Protein Ice Cream

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

### INGREDIENTS

80g ripe mango flesh, diced  
80ml Greek yoghurt (high-protein, plain)  
20g vanilla protein powder  
30ml protein milk (unsweetened)  
¼ teaspoon ground cardamom

### METHOD

1. Blend mango, yoghurt, protein powder, protein milk, and cardamom until smooth.
2. Pour into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
3. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
4. Remove from freezer and let sit at room temperature for 5 minutes before churning.
5. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once.
6. If mixture is crumbly, add 1 tablespoon yoghurt or milk and re-churn.

## Keto Vanilla Cream Cheese Ice Cream

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

### INGREDIENTS

80ml whole milk (unsweetened  
almond milk also works)  
80ml double cream  
40g cream cheese, softened  
20g powdered erythritol/stevia blend  
½ teaspoon vanilla extract

### METHOD

1. Combine milk, cream, cream cheese, sweetener, and vanilla in a medium bowl. Use a hand mixer (about 1 to 2 minutes on low) or whisk until smooth and sweetener is dissolved.
2. Pour into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
3. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
4. Remove from freezer and let sit at room temperature for 5 minutes before churning.
5. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once.
6. If crumbly, add 1–2 tablespoons milk and re-churn.

# Keto Mocha Gelato

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

## INGREDIENTS

100ml unsweetened almond milk  
70ml double cream  
20g powdered erythritol or stevia blend  
1 tablespoon unsweetened cocoa powder  
30ml strong brewed espresso, cooled

## METHOD

1. Combine cocoa powder, espresso, almond milk, cream, and sweetener in a medium bowl. Use a hand mixer (about 1 to 2 minutes on a low speed) or whisk until smooth and the sweetener is dissolved.
2. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
3. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
4. Remove from freezer and let sit at room temperature for 5 minutes before churning.
5. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once.
6. If mixture is crumbly, add 1–2 tablespoons cream and re-churn.



## Keto Coconut Macadamia Ice cream

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

### INGREDIENTS

- 130ml canned coconut cream (minimum 17 percent fat)
- 60ml unsweetened almond milk
- 20g powdered erythritol or stevia blend
- ½ teaspoon vanilla extract
- 1 tablespoon toasted macadamias, chopped finely

### METHOD

1. Combine coconut cream, almond milk, sweetener, and vanilla in a medium bowl. Use a hand mixer (about 1 to 2 minutes on a low speed) or whisk until smooth and the sweetener is dissolved.
2. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
3. Cover and freeze on a level surface for at least 24 hours at -18 °C or colder.
4. Remove from freezer and let sit at room temperature for 5 minutes before churning.
5. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once.
6. After the first churn, add the chopped macadamias. Reassemble and select **Mix-in**, and process once to fold them through.

## Honey Vanilla Frozen Yoghurt

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

### INGREDIENTS

- 180ml Greek yoghurt (full-fat, plain)
- 30g caster sugar
- 1 tablespoon honey
- ½ teaspoon vanilla extract

### METHOD

1. Combine yoghurt, sugar, honey, and vanilla in a medium bowl. Use a hand mixer (1–2 minutes on low speed) or whisk until sugar is dissolved.
2. Pour into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
3. Cover and freeze for 24 hours at -18 °C or colder.
4. Remove from freezer and let sit for 5 minutes before churning.
5. Assemble mixing assembly and power handle. Select **Ice Cream**, and process once.
6. If crumbly, add 1–2 tablespoons milk and re-churn.

## Mango Passionfruit Frozen Yoghurt

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

### INGREDIENTS

100g ripe mango flesh, diced  
100ml Greek yoghurt (full-fat, plain)  
25g caster sugar  
1 tablespoon passionfruit pulp

### METHOD

1. Mash mango with sugar until syrupy (or blend smooth).
2. Stir in yoghurt and passionfruit pulp. Mix until sugar is dissolved.
3. Pour into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
4. Cover and freeze for 24 hours at  $-18^{\circ}\text{C}$  or colder.
5. Remove from freezer and let sit at room temperature for 5 minutes before churning.
6. Assemble mixing assembly and power handle. Select **Ice Cream**, and process once.
7. If crumbly, add 1–2 tablespoons milk and re-churn.

## Banana No-Added-Sugar Frozen Yoghurt

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

### INGREDIENTS

1 small ripe banana (about 90g), sliced  
100ml Greek yoghurt (full-fat or low-fat)  
 $\frac{1}{2}$  teaspoon vanilla extract

### METHOD

1. Place banana, yoghurt, and vanilla in a medium bowl. Mash until smooth (or blend).
2. Pour into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
3. Cover and freeze for 24 hours at  $-18^{\circ}\text{C}$  or colder.
4. Remove from freezer and let sit at room temperature for 5 minutes before churning.
5. Assemble mixing assembly and power handle. Select **Ice Cream**, and process once.
6. If crumbly, add 1–2 tablespoons milk or yoghurt and re-churn.

## High-Protein Vanilla Frozen Yoghurt

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

### INGREDIENTS

- 120ml Greek yoghurt (high-protein, plain)
- 80ml skimmed milk or protein-enriched milk
- 1 scoop vanilla protein powder (about 25g)
- 1 teaspoon honey or maple syrup (optional, for sweetness)

### METHOD

1. Combine yoghurt, milk, protein powder, and honey in a medium bowl. Use a hand mixer (about 1 to 2 minutes on a low speed) or whisk until smooth and lump-free.
2. Pour into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
3. Cover and freeze for 24 hours at  $-18^{\circ}\text{C}$  or colder.
4. Remove from freezer and let sit at room temperature for 5 minutes before churning.
5. Assemble mixing assembly and power handle. Select **Ice Cream**, and process once.
6. If mixture is crumbly, add 1–2 tablespoons milk and re-churn.

## High-Protein Frozen Yoghurt - Chocolate Variation

Replace the vanilla protein powder with chocolate protein powder for a rich chocolate flavour.



# Mixed Berry Frozen Yoghurt

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

## INGREDIENTS

- 4–5 strawberries, hulled
- 4–5 raspberries
- 4–5 blueberries
- 1 tbsp Greek yoghurt
- 50ml semi skimmed milk
- 1 tsp honey (or more to taste)

## METHOD

1. Add all the fruit, yoghurt, milk, and honey directly into your Cuisinart Freeze Wand dessert cup.
2. Mix well to combine. Keep flat and level. Do not exceed the MAX line.
3. Cover and freeze on a level surface for at least 24 hours at –18 °C or colder.
4. Remove from freezer and let sit at room temperature for 5 minutes before churning.
5. Assemble mixing assembly and then power handle. Select **Ice Cream** and process once.
6. If mixture is crumbly, add 1–2 tablespoons milk and re-churn.

## Frozen Yoghurt - Variations

### Peach Frozen Yoghurt

Swap the mixed berries for diced peaches (fresh, tinned or frozen) and continue as directed.

### Blueberry Frozen Yoghurt

Swap the mixed berries for a small handful of blueberries (fresh or frozen) and continue as directed.



# Blackberry Cheesecake Frozen Yoghurt

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

## INGREDIENTS

- 100g Greek yoghurt (plain, full-fat)
- 50g blackberries (fresh or thawed from frozen)
- 25g cream cheese, softened
- 20g caster sugar
- Pinch of salt
- 20ml double cream
- Optional for mix-ins: ½ plain sweet biscuit (e.g. digestive), crushed

## METHOD

1. Combine yoghurt, blackberries, cream cheese, sugar, salt, and cream in a medium bowl. Use a hand mixer (about 1 to 2 minutes on a low speed) or whisk by hand until smooth and lump-free.
2. Pour into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
3. Cover and freeze on a level surface for at least 24 hours at -18 °C or colder.
4. Remove from freezer and let sit at room temperature for 5 minutes before churning.
5. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once.
6. Optional: After the first churn, add the crushed biscuit. Reassemble and select **Mix-in** once to fold it through.



# Cherry Coconut Frozen Yoghurt (Dairy-Free)

Serves: 1 × 240 ml container

Function: Ice Cream

Need 24 hours pre-freezing? Yes

## INGREDIENTS

- 125ml canned coconut cream  
(or coconut milk with minimum  
17% fat)
- 20g caster sugar
- ½ teaspoon vanilla extract  
Pinch of sea salt
- 30g frozen pitted cherries, halved

## METHOD

1. Combine coconut cream, sugar, vanilla extract, and salt in a medium bowl. Use a hand mixer (about 1–2 minutes on low) or whisk until smooth and sugar is dissolved.
2. Pour mixture into the dessert cup so it's flat and level - but not over the MAX line.
3. Cover and freeze on a level surface for at least 24 hours at –18 °C or colder.
4. Remove from freezer and let sit at room temperature for 5 minutes before churning.
5. Assemble mixing assembly and then power handle. Select **Ice Cream**, and process once.
6. After the first churn, add halved cherries. Reassemble and select **Mix-in**, then process once to fold them through.



## SORBET

# Sorbet Tips and Hacks

|                         |                                                                                                                              |
|-------------------------|------------------------------------------------------------------------------------------------------------------------------|
| <b>Make syrup first</b> | Always boil sugar + water before adding fruit purée. This ensures the sugar is fully dissolved and the sorbet churns smooth. |
| <b>Right balance</b>    | Aim for 25–30% sugar. Too little = icy, too much = slushy.                                                                   |
| <b>Fruit prep</b>       | Strain seedy fruit (raspberries, blackberries) to avoid gritty texture.                                                      |
| <b>Boost acidity</b>    | A splash of lemon or lime juice brightens flavour and keeps colour vibrant.                                                  |
| <b>Herb twists</b>      | Fresh mint, basil, or even ginger pair well with fruit sorbets - but chop finely.                                            |
| <b>Alcohol caution</b>  | A small splash (max 30 ml) of liqueur works, but too much will stop it freezing properly.                                    |
| <b>Storage fix</b>      | Sorbets harden more than ice cream in the freezer. Re-churn after storage for the smoothest texture.                         |

## Raspberry Sorbet

Serves: 1 × 240 ml container

Function: Sorbet

Need 24 hours pre-freezing? Yes

### INGREDIENTS

70g caster sugar  
120ml water  
120g raspberries (fresh or thawed from frozen)

### METHOD

1. Combine sugar and water in a medium saucepan and bring to a boil over medium-high heat.
2. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 to 5 minutes. Allow to cool completely.
3. Purée raspberries, then press through a fine sieve to remove seeds. Stir the purée into the cooled syrup.
4. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
5. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
6. Remove from freezer and let sit at room temperature for 5 minutes before churning.
7. Assemble mixing assembly and then power handle. Select **Sorbet**, and process once.

## Watermelon Shaved Ice

Serves: 1 × 240 ml container

Function: Sorbet

Need 24 hours pre-freezing? Yes

### INGREDIENTS

150g watermelon, mashed  
15ml fresh lime juice  
Pinch of sea salt

### METHOD

1. Add the watermelon, lime juice and salt directly into your Cuisinart Freeze Wand dessert cup.
2. Mix well to combine. Keep flat and level. Do not exceed the MAX line.
3. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
4. Remove from freezer and let sit at room temperature for 5 minutes before churning.
5. Assemble mixing assembly and then power handle. Select **Sorbet** and process once.
6. If mixture is crumbly, re-process once more until desired consistency is achieved.

# Mango Sorbet

Serves: 1 × 240 ml container

Function: Sorbet

Need 24 hours pre-freezing? Yes

## INGREDIENTS

1 can of mango slices or pulp

## METHOD

1. If using slices, drain most of the juice from the canned mango - keep a little to help blend smoothly. Blend briefly if needed, or mash well.
2. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
3. Cover and freeze on a level surface for at least 24 hours at -18 °C or colder.
4. Remove from freezer and let sit at room temperature for 5 minutes before churning.
5. Assemble mixing assembly and then power handle. Select **Sorbet**, and process once.



# Pineapple Sorbet

Serves: 1 × 240 ml container

Function: Sorbet

Need 24 hours pre-freezing? Yes

## INGREDIENTS

75g caster sugar

100ml water

120g pineapple flesh, diced

## METHOD

1. Combine sugar and water in a medium saucepan and bring to a boil over medium-high heat.
2. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 to 5 minutes. Allow to cool completely.
3. Blend pineapple flesh until smooth. Stir pineapple purée into the cooled syrup.
4. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
5. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
6. Remove from freezer and let sit at room temperature for 5 minutes before churning.
7. Assemble mixing assembly and then power handle. Select **Sorbet**, and process once.

# Fresh Lemon Sorbet

Serves: 1 × 240 ml container

Function: Sorbet

Need 24 hours pre-freezing? Yes

## INGREDIENTS

60g caster sugar

120ml water

100ml freshly squeezed lemon juice

1 teaspoon finely grated lemon  
zest

## METHOD

1. Combine sugar and water in a medium saucepan and bring to a boil over medium-high heat.
2. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 to 5 minutes. Allow to cool completely.
3. When cool, add lemon juice and zest; stir to combine.
4. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
5. Cover and freeze on a level surface for at least 24 hours at -18 °C or colder.
6. Remove from freezer and let sit at room temperature for 5 minutes before churning.
7. Assemble mixing assembly and then power handle. Select **Sorbet**, and process once.



# Blood Orange Sorbet

Serves: 1 × 240 ml container

Function: Sorbet

Need 24 hours pre-freezing? Yes

## INGREDIENTS

65g    caster sugar  
120ml water  
100ml freshly squeezed blood orange juice  
1      teaspoon finely grated orange zest

## METHOD

1. Combine sugar and water in a medium saucepan and bring to a boil over medium-high heat.
2. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 to 5 minutes. Allow to cool completely.
3. When cool, add blood orange juice and zest; stir to combine.
4. Pour mixture into the dessert cup, keeping it flat and level. Do not fill past the MAX line.
5. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
6. Remove from freezer and let sit at room temperature for 5 minutes before churning.
7. Assemble mixing assembly and then power handle. Select **Sorbet**, and process once.



## MILKSHAKES

# Milkshake Tips and Hacks

|                            |                                                                                                                                             |
|----------------------------|---------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Order matters</b>       | Always put ice cream in the cup first, then pour in the milk - blends more evenly.                                                          |
| <b>Right ratio</b>         | About 140–150 ml ice cream to 60–80 ml milk is perfect for your 240 ml container.<br>Too much milk = thin shake.                            |
| <b>Sweetness check</b>     | Flavours mellow when blended. If using coffee, matcha, or cocoa, add a teaspoon of sugar or honey before churning.                          |
| <b>Texture boost</b>       | Use full cream milk for creaminess. Light milk makes a thinner shake.                                                                       |
| <b>Mix-ins after churn</b> | If you want chunky shakes (with biscuit crumbs or choc chips), stir them in by hand after churning - otherwise they disappear into the mix. |
| <b>Serve quick</b>         | Milkshakes are best enjoyed immediately. If left too long, the ice cream melts and separates.                                               |

## Classic Chocolate Milkshake

Serves: 1 × 240 ml container

Function: Milkshake

Need 24 hours pre-freezing? No

### INGREDIENTS

150ml chocolate ice cream  
(pre-made with Freeze Wand,  
see page 9 for the recipe)

60ml whole milk

### METHOD

1. Place all ingredients into the dessert cup in the order listed.
2. Assemble mixing assembly and then power handle.
3. Select **Milkshake**, and process once. If you need smoother results, re-churn once.
4. Serve immediately with a straw.

## Caramel Malt Shake

Serves: 1 × 240 ml container

Function: Milkshake

Need 24 hours pre-freezing? No

### INGREDIENTS

150ml vanilla ice cream  
(pre-made with Freeze Wand,  
see page 8 for the recipe)

60ml whole milk

1 tablespoon caramel sauce

1 teaspoon malted drink powder

### METHOD

1. Place all ingredients into the dessert cup in the order listed.
2. Assemble mixing assembly and then power handle.
3. Select **Milkshake**, and process once. If you need smoother results, re-churn once.
4. Pour into a tall glass, drizzle with extra caramel.

## Strawberry Shortcake Shake

Serves: 1 × 240 ml container

Function: Milkshake

Need 24 hours pre-freezing? No

### INGREDIENTS

140ml strawberry ice cream  
(pre-made with Freeze Wand,  
see page 10 for the recipe)

60ml whole milk

1 small shortbread or digestive  
biscuit, crushed

### METHOD

1. Place all ingredients into the dessert cup in the order listed.
2. Assemble mixing assembly and then power handle.
3. Select **Milkshake**, and process once. If you need smoother results, re-churn once.
4. Serve immediately topped with extra biscuit crumbs.

# Mocha Frappe

Serves: 1 × 240 ml container

Function: Milkshake

Need 24 hours pre-freezing? No

## INGREDIENTS

140ml coffee ice cream  
(pre-made with Freeze Wand,  
see page 12 for the recipe)

60ml whole milk

1 teaspoon cocoa powder

## METHOD

1. Place all ingredients into the dessert cup in the order listed.
2. Assemble mixing assembly and then power handle.
3. Select **Milkshake**, and process once. If you need smoother results, re-churn once.
4. Serve immediately with a sprinkle of cocoa and chocolate shavings on top.



## Chai Latte Shake

Serves: 1 × 240 ml container

Function: Milkshake

Need 24 hours pre-freezing? No

### INGREDIENTS

- 140ml vanilla ice cream  
(pre-made with Freeze Wand,  
see page 8 for the recipe)
- 50ml chilled chai tea concentrate
- 20ml whole milk

### METHOD

1. Place all ingredients into the dessert cup in the order listed.
2. Assemble mixing assembly and then power handle.
3. Select **Milkshake**, and process once. If you need smoother results, re-churn once.
4. Serve immediately with a dusting of cinnamon if desired.

**NOTE:** If you don't have chai concentrate, steep 1 chai tea bag in 80–100 ml boiling water for 5 minutes. Sweeten with 1 teaspoon sugar or honey if you like. Cool completely, then measure out 60 ml for this recipe.

## Protein Power Shake

Serves: 1 × 240 ml container

Function: Milkshake

Need 24 hours pre-freezing? No

### INGREDIENTS

- 100ml chocolate protein ice cream
- 60ml whole milk
- 1 teaspoon peanut butter (If  
peanut butter clumps, warm  
it 10 sec in microwave before  
whisking in).
- 1 tablespoon chocolate protein  
powder for extra boost

### METHOD

1. Place all ingredients into the dessert cup in the order listed. (If peanut butter clumps, warm it 10 sec in microwave before whisking in).
2. Assemble mixing assembly and then power handle.
3. Select **Milkshake**, and process once. If you need smoother results, re-churn once.
4. Serve immediately.

# Frozen “Hot” Chocolate

Serves: 1 × 240 ml container

Function: Milkshake

Need 24 hours pre-freezing? No

## INGREDIENTS

- 100ml chocolate milk
- 100ml vanilla ice cream  
(pre-made with Freeze Wand,  
see page 8 for the recipe)
- 1      teaspoon cocoa powder

## METHOD

1. Place all ingredients into the dessert cup in the order listed.
2. Assemble mixing assembly and then power handle.
3. Select **Milkshake**, and process once. If you need smoother results, re-churn once.
4. Serve immediately with whipped cream if desired.

## Matcha Freeze

Serves: 1 × 240 ml container

Function: Milkshake

Need 24 hours pre-freezing? No

### INGREDIENTS

- 140ml vanilla ice cream  
(pre-made with Freeze Wand,  
see page 8 for the recipe)
- 60ml cold milk
- ½ teaspoon matcha powder

### METHOD

1. Place all ingredients into the dessert cup in the order listed.
2. Assemble mixing assembly and then power handle.
3. Select **Milkshake**, and process once. If you need smoother results, re-churn once.
4. Serve immediately.

### Dairy free variation:

Need 24 hours pre-freezing? Yes for the coconut cream only

### REPLACE THE ICE CREAM AND MILK WITH

- 150ml barista-style oat milk
- 40ml coconut cream
- 15g caster sugar

### METHOD

Keep the matcha powder the same. Freeze the coconut cream for 24 hours. Just before churning. Place all the ingredients into the dessert cup and process on **Milkshake**. If crumbly, add a splash of oat milk and re-churn.

**NOTE:** Use a barista-style oat milk (like Oatly Barista) — these have extra fat and protein so they froth and churn better than regular oat milk.





## SLUSHIES

# Slushie Tips and Hacks

## **Stick with sugar**

Always use regular drinks with sugar. Diet, “zero,” or sugar-free versions don’t freeze properly and will give crumbly ice.

## **¾ fill, freeze, churn, top-up**

That’s the magic formula. Always hold back a little liquid to add after the first churn - it keeps the texture loose and drinkable.

## **Juices work best when blended**

Strain pulpy juices like watermelon or orange so they don’t clog the blades. Add a splash of lemonade or soda water to keep the flavour lively.

## **Cordials are a secret weapon**

Classic fruit cordials like lime or blackcurrant make excellent slushie bases. Just dilute to normal drinking strength first.

## **Think beyond soft drink**

Sports drinks, iced tea, chocolate milk, all churn into smooth slushies.

## **Cool before freezing**

If you’ve brewed tea or heated syrup, make sure the mix is fully cooled before freezing - warm liquids cause uneven freezing.

## **Adjust sweetness**

Mixtures taste less sweet when frozen. If you prefer a sweeter slushie, stir in 1–2 teaspoons extra sugar before freezing.

## **Customise for fun**

Add chopped mint for freshness, a dash of cordial for colour, or stir in a little coconut water for tropical vibes.

# Tropical Pineapple Slushie

Serves: 1 × 240 ml container

Function: Slushie

Need 24 hours pre-freezing? Yes

## INGREDIENTS

140ml pineapple juice

80ml orange soda or lemonade

## METHOD

1. Mix all the ingredients together. Fill the dessert cup  $\frac{3}{4}$  full with the liquid mix (saving the remaining for later).
2. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
3. Remove from freezer and let sit at room temperature for 5 minutes before churning.
4. Assemble mixing assembly and then power handle. Select **Slushie**, and process once.
5. After the first process, add the reserved liquid to the MAX fill line and process again. Repeat until your desired consistency is reached.
6. For a lighter drink, add extra orange soda after processing and stir through.

# Raspberry Lime Slushie

Serves: 1 × 240 ml container

Function: Slushie

Need 24 hours pre-freezing? Yes

## INGREDIENTS

140ml raspberry cordial (diluted to drinking strength)

55ml soda water or lemonade

25ml lime juice

## METHOD

1. Mix all the ingredients together. Fill the dessert cup  $\frac{3}{4}$  full with the liquid mix (saving the remaining for later).
2. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
3. Remove from freezer and let sit at room temperature for 5 minutes before churning.
4. Assemble mixing assembly and then power handle. Select **Slushie**, and process once.
5. After the first process, add the remaining lemonade to the MAX fill line and process again. You can repeat until your desired consistency is reached.
6. For a lighter drink, add extra lemonade after processing and stir through.



# Iced Tea Lemon Slushie

Serves: 1 × 240 ml container

Function: Slushie

Need 24 hours pre-freezing? Yes

## INGREDIENTS

180ml strong black tea (brewed with 1 tea bag in 200 ml boiling water, steeped 5 minutes, cooled and strained)

25g caster sugar

20ml lemon juice

20ml water

## METHOD

1. Mix all the ingredients together until the sugar dissolves. Fill the dessert cup  $\frac{3}{4}$  full with the liquid mix (saving the remaining for later).
2. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
3. Remove from freezer and let sit at room temperature for 5 minutes before churning.
4. Assemble mixing assembly and then power handle. Select **Slushie**, and process once.
5. After the first process, add the reserved liquid to the MAX fill line and process again. Repeat until your desired consistency is reached.
6. Serve with a slice of lemon for garnish.

# Classic Lemonade Slushie

Serves: 1 × 240 ml container

Function: Slushie

Need 24 hours pre-freezing? Yes

## INGREDIENTS

220ml lemonade (not diet/zero)

## METHOD

1. Fill the dessert cup  $\frac{3}{4}$  full with lemonade (saving the remaining lemonade for later).
2. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
3. Remove from freezer and let sit at room temperature for 5 minutes before churning.
4. Assemble mixing assembly and then power handle. Select **Slushie**, and process once.
5. After the first process, add the remaining lemonade to the MAX fill line and process again. You can repeat until your desired consistency is reached.
6. For a lighter drink, add extra lemonade after processing and stir through.



## Coconut Pineapple Slushie

Serves: 1 × 240 ml container

Function: Slushie

Need 24 hours pre-freezing? Yes

### INGREDIENTS

160ml coconut water

60ml pineapple juice

### METHOD

1. Mix all the ingredients together. Fill the dessert cup  $\frac{3}{4}$  full with the liquid mix (saving the remaining for later).
2. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
3. Remove from freezer and let sit at room temperature for 5 minutes before churning.
4. Assemble mixing assembly and then power handle. Select **Slushie**, and process once.
5. After the first process, add the reserved liquid to the MAX fill line and process again. Repeat until your desired consistency is reached.
6. For a tropical twist, stir in 1 teaspoon shredded coconut after processing.

## Sports Drink Slushie

Serves: 1 × 240 ml container

Function: Slushie

Need 24 hours pre-freezing? Yes

### INGREDIENTS

220ml sports drink (not sugar-free)

### METHOD

1. Mix all the ingredients together. Fill the dessert cup  $\frac{3}{4}$  full with the liquid mix (saving the remaining for later).
2. Cover and freeze on a level surface for at least 24 hours at  $-18^{\circ}\text{C}$  or colder.
3. Remove from freezer and let sit at room temperature for 5 minutes before churning.
4. Assemble mixing assembly and then power handle. Select **Slushie**, and process once.
5. After the first process, add the reserved liquid to the MAX fill line and process again. Repeat until your desired consistency is reached.
6. Serve immediately for a colourful, icy energy boost.