

SOLO SCOOPS ICE CREAM MAKER

Discover the joy of Homemade Ice Cream



Cuisinart

Homemade Ice Cream

Easy as 1, 2, 3

1 Freeze bowl

2 Add your ingredients

3 *Churn up the flavour!*

With the Solo Scoops Ice Cream Maker, you can enjoy fresh, personalised ice cream in just 25 minutes. Whether you're indulging in a personal treat or elevating desserts when hosting friends and family, this guide will show you how to make the most of your new favourite kitchen gadget.

Recipes to try

Ice Cream Recipes

- Cornish Vanilla
- Oh so Oreo!
- Triple Chocolate Indulgence
- Mint Chocolate Chip Bliss
- PB & J
- Totally Toffee
- White Choc & Raspberry Ripple
- Lemon Cheesecake

More than Ice Cream

- Mixed Berry Sorbet
- Honeycomb Greek Yogurt Fro-Yo
- Dairy-Free Coconut Gelato

Desserts made better with Ice Cream

- Chocolate Lava Cake
served with Cornish Vanilla
- Apple Pie
served with Totally Toffee
- Warm Brownies
served with White Choc & Raspberry Ripple
- Rhubarb Crumble
served with Cornish Vanilla
- Sticky Toffee Pudding
served with Totally Toffee
- Waffles
served with PB & J
- Hot cookie sandwiches
served with Mint Chocolate Chip Bliss
- Affogato
served with Cornish Vanilla
- Oreo Cheesecake
made with Oh so Oreo!

Cornish Vanilla

Indulge in the luxurious, creamy taste of homemade Cornish Vanilla Ice Cream, a treat inspired by the rich flavours of Clotted Cream (we love Rodda's!) This recipe is simple to make with an authentic taste of Cornish creaminess, perfect on its own, or elevating any dessert!

Ingredients:

- 200ml Double Cream
- 100ml Whole Milk
- 100g Clotted Cream
- 2 tbsp Caster Sugar
- 1 tsp Vanilla Extract

Method

1. Whisk all the ingredients together, until the sugar is fully dissolved.
2. Add your pre-frozen bowl to the Solo Scoops and turn it on so the paddle starts rotating. Then, pour in the mixture through the ingredient funnel.
3. Let it churn for 15-20 minutes until it reaches a thick, soft-serve consistency.
4. Transfer the ice cream to a freezer-safe container, cover, and freeze for 1-2 hours for a firmer texture.
5. Scoop and enjoy!



Oh so Oreo!

Creamy vanilla ice cream loaded with chunks of real Oreo cookies. Each bite delivers the perfect mix of smooth ice cream and crunchy chocolate cookies with swirls of Oreo filling. It's a deliciously indulgent treat for every cookies-and-cream lover!

Ingredients:

- 75ml Whole Milk
- 50g Granulated sugar
- 200ml Double cream)
- 1 tsp Vanilla Extract
- 6-7 Chopped Oreos

Method

1. Whisk together the milk, sugar, vanilla and double cream, until the sugar has dissolved.
2. Cover the bowl and refrigerate for at least 2 hours.
3. Add your pre-frozen bowl to the Solo Scoops and turn it on so the paddle starts rotating. Whisk the ice cream base briefly, then pour it into the freezer bowl through the ingredient funnel.
4. Let it churn for 15-20 minutes until the mixture starts to thicken.
5. Gradually add the Oreos into the ice cream through the ingredient funnel, leaving some for topping at the end.
6. Continue to churn until you have a soft and creamy texture.
7. Serve with any extras Oreos!



The ultimate chocolate lover's treat with this rich and creamy triple chocolate ice cream. Featuring layers of chocolate flavour from cocoa powder, sweetened condensed milk and chocolate chips, it's a decadent dessert, perfect for any occasion!

Ingredients:

- 2 tbsp Cocoa Powder
- 60ml Sweetened Condensed Milk
- 75ml Whole Milk
- 40g Granulated Sugar
- 150ml Double Cream
- 1 tsp Vanilla Extract
- 60g Chocolate Chips

Method

1. In a small bowl, mix the cocoa powder with the sweetened condensed milk until smooth and fully combined.
2. In a separate bowl, combine the whole milk and sugar, whisking until the sugar dissolves. Stir in the double cream, vanilla extract, and the prepared chocolate mixture until smooth.
3. Cover and refrigerate for at least 2 hours, preferably overnight.
4. Add your pre-frozen bowl to the Solo Scoops machine and turn it on so the paddle starts rotating. Whisk the ice cream base briefly, then pour it into the freezer bowl through the ingredient funnel.
5. Churn for 20-25 minutes, then add the chocolate chips gradually through the ingredient funnel during the last few minutes of churning.
6. Continue to churn until you have a soft, creamy texture. For a firmer texture, transfer the ice cream to an airtight container and freeze for an additional 2 hours.

Mint Chocolate Chip Bliss

A creamy, cool treat that's perfect for whenever you need a sweet escape! Refreshingly minty combined with rich chocolate chips, this is an iconic flavour, with optional green food colouring to add a classic touch.

Ingredients:

- 75ml Whole Milk
- 40g Granulated Sugar
- 60ml Sweetened Condensed Milk
- 150ml Double Cream
- 1 tsp Vanilla Extract
- ½ tsp Peppermint Extract
- 1-2 drops Green Food Colouring (optional)
- 60g Dark Chocolate Chips

Method

1. Combine the milk, sugar, and condensed milk, and whisk until the sugar dissolves.
2. Stir in the heavy cream, vanilla extract, peppermint extract, and green food colouring (if using.)
3. Cover the mixture and refrigerate for at least 2 hours.
4. Add your pre-frozen bowl to the Solo Scoops machine and turn it on so the paddle starts rotating. Whisk the ice cream base briefly, then pour it into the freezer bowl through the ingredient funnel.
5. Churn for about 20-25 minutes, then add the chocolate chips gradually through the ingredient funnel during the last few minutes of churning.
6. Continue to churn until you have a soft, creamy texture. For a firmer texture, transfer the ice cream to an airtight container and freeze for an additional 2 hours.



PB & J

Nothing says comfort food like the classic combination of peanut butter and jam, and now you can enjoy it as a deliciously creamy ice cream! Blending the nutty richness of peanut butter with the sweet tartness of strawberry jam, its perfect for a cosy night in, and bringing a nostalgic twist to your desserts.

Ingredients:

- 75ml Whole Milk
- 40g Granulated Sugar
- 60ml Sweetened Condensed Milk
- 150ml Double Cream
- 1 tsp Vanilla Extract
- 2 tbsp Smooth Peanut Butter
- 3 tbsp Strawberry Jam, slightly warmed

Method

1. Whisk together the milk, sugar and condensed milk, until the sugar is fully dissolved.
2. Stir in the double cream, vanilla extract and peanut butter, whisking until the peanut butter is smooth and well-blended.
3. Cover the mixture and refrigerate for at least 2 hours.
4. Add your pre-frozen bowl to the Solo Scoops machine and turn it on so the paddle starts rotating. Then, pour in the mixture through the ingredient funnel.
5. Let it churn for 20-25 minutes until it reaches a thick, soft-serve consistency.
6. Once churned, transfer half of the ice cream to a freezer-safe container, add spoonfuls of strawberry jam, and gently swirl to create a ripple effect. Repeat with the remaining ice cream and jam.
7. Enjoy straight away, or freeze for 1-2 hours for a firmer texture.



Totally Toffee

This indulgent toffee-flavoured ice cream is perfect for caramel lovers. With rich toffee sauce and chunks of toffee pieces, each bite is a creamy, crunchy treat!

Ingredients:

- 75ml Whole Milk
- 40g Granulated Sugar
- 60ml Sweetened Condensed Milk
- 150ml Double Cream
- 1 tsp Vanilla Extract
- 2 tbsp Toffee Sauce, plus extra for swirling
- 60g Toffee Pieces

Method

1. Whisk together the milk, sugar and condensed milk, until the sugar has dissolved.
2. Stir in the cream, vanilla extract and 2 tbsp on toffee sauce, until smooth.
3. Cover the bowl and refrigerate for at least 2 hours.
4. Add your pre-frozen bowl to the Solo Scoops machine and turn it on so the paddle start rotating. Whisk the ice cream base briefly, then pour it into the freezer bowl through the ingredient funnel.
5. Let it churn for 20-25 minutes until the mixture starts to thicken.
6. Gradually add the toffee chunks through the ingredient funnel.
7. Serve with extra sauce swirled on top.

Lemon Cheesecake

This lemon cheesecake ice cream brings together the tangy freshness of lemon with the richness of cream cheese and the sweetness of crumbled biscuits. It's a refreshing and indulgent dessert.

Ingredients:

- 120ml Soft Cream Cheese
- 60ml Whole Milk
- 120ml Double Cream
- 90ml Sweet Condensed Milk
- 30ml Lemon Juice
- 1/2 tsp Lemon Zest
- 1/4 tsp Vanilla Extract
- 5-6 Plain Biscuits of choice, crumbled

Method

1. Whisk the softened cream cheese, double cream, lemon juice, lemon zest and vanilla extract until fully combined.
2. Add your pre-frozen bowl to the Solo Scoops machine and turn it on so the paddle starts rotating. Then, pour the blended mixture through the ingredient funnel.
3. Let it churn for 25 minutes, then add the crumbled biscuits through the funnel at the end.
4. The ice cream will be soft and creamy.
5. Enjoy immediately!



White Chocolate & Raspberry Ripple

This recipe is perfect for anyone who loves the sweet, creamy flavour of white chocolate combined with the tartness of raspberry. With simple ingredients, you can create this luxurious treat at home.

Ingredients:

- 75ml Whole Milk
- 40g Granulated Sugar
- 60ml Sweetened Condensed Milk
- 150ml Double Cream
- 1 tsp Vanilla Extract
- 60g White Chocolate, finely chopped
- 3 tbsp Raspberry Jam, slightly warmed

Method

1. Whisk together the milk, sugar and condensed milk until the sugar is fully dissolved.
2. Stir in the double cream and vanilla extract until fully incorporated.
3. Cover the mixture and refrigerate for 2 hours.
4. Add your pre-frozen bowl to the Solo Scoops and turn it on so the paddle starts rotating. Then, pour in the mix through the ingredient funnel.
5. Let it churn for 20-25 minutes until it reaches a thick, soft-serve consistency.
6. Once churned, transfer half of the ice cream to a freezer-safe container, add spoonfuls of jam, and gently swirl to create a ripple effect. Repeat with the remaining ice cream and jam.
7. Enjoy straight away, or freeze for 1-2 hours for a firmer texture.

Mixed Berry Sorbet

This vibrant mixed berry sorbet is a refreshing and healthy treat, packed with the natural sweetness and tang of berries. This easy recipe requires only a few ingredients and is ready to enjoy in no time!

Ingredients:

- 300ml Mixed Berries (fresh or frozen)
- 75g Caster Sugar
- 180ml Water
- 1 tbsp Lemon juice

Method

1. Start by blending your berries, lemon juice, sugar, and water until the mixture reaches a smooth and velvety consistency.
2. Add your pre-frozen bowl to the Solo Scoops machine and turn it on so the paddle starts rotating. Slowly pour the blended berry mixture through the funnel and into the freezer bowl.
3. Let it churn for about 25 minutes, until it reaches a smooth consistency.
4. Serve immediately.



Honeycomb & Greek Yogurt Fro-Yo

This honeycomb Greek yogurt frozen yogurt is a creamy, tangy treat that's lightly sweetened with honey and dotted with crunchy honeycomb bits. It's a refreshing dessert with the added health benefits of Greek yogurt. The ideal light indulgence.

Ingredients:

- 300g Greek Yogurt (we like Fage!)
- 120ml Whole Milk
- 3 tbsp Honey (Adjust to taste)
- 50g Crumbled Honeycomb (Adjust to taste)

Method

1. Stir together the Greek yogurt, milk, and honey until smooth.
2. Add your pre-frozen bowl to the Solo Scoops machine and turn it on so the paddle starts rotating. Slowly pour the mixture through the funnel and into the freezer bowl.
4. Let it churn for 10-15 minutes until the mixture reaches a creamy consistency.
5. Gradually add the Honeycomb pieces through the funnel, and churn for another 10 minutes.
7. Serve with any extra Honeycomb!



Dairy Free Coconut Gelato

This dairy-free coconut gelato is a tropical delight! Made with coconut milk, coconut cream, and a hint of vanilla, it's creamy, smooth, and perfect for coconut lovers.

Ingredients:

- 240ml Full-Fat Coconut Milk
- 120ml Coconut Cream
- 50g Sugar
- 1/4 tsp Vanilla extract
- Pinch of Salt
- 2 tbsp Coconut, Shredded and Toasted
- 1-2 Drops Coconut Extract

Method

1. Combine coconut milk, coconut cream, sugar, vanilla, and salt in a bowl. Whisk until the sugar fully dissolves.
2. Cover the bowl and refrigerate for at least 2 hours.
3. Add your pre-frozen bowl to the Solo Scoops and turn it on so the paddle start rotating, then pour it into the freezer bowl through the ingredient funnel.
4. Let it churn for 15-20 minutes until the mixture reaches a creamy, soft-serve consistency
5. Transfer the gelato to a container, smoothing the top and freeze for 2-3 hours to firm up further.
6. Allow to soften for a few minutes before scooping.

Desserts made
better with
Ice Cream

Chocolate Lava Cake

served with Classic Vanilla

The classic combo of rich molten chocolate and cold, creamy vanilla ice cream.

Tip: Serve your molten lava cake warm, allowing the ice cream to melt slightly for that gooey, delicious contrast.



Apple Pie

served with Totally Toffee

A warm, spiced apple pie paired with sweet, toffee-flavoured ice cream for a rich, comforting dessert.

Tip: Enjoy the toffee ice cream as it melts into the warm apple pie for a perfect balance of flavours.



Rhubarb Crumble

served with Cornish Vanilla

A tangy crumble served with smooth, vanilla ice cream, balancing the tartness of the fruit with the richness of the cream.

Tip: Serve warm for the best contrast with the cold, smooth ice cream.



Chocolate Brownie

served with White Chocolate & Raspberry Ripple

Warm fudge brownies topped with creamy white chocolate and raspberry ripple ice cream for a delicious sweet and tangy combination.

Tip: Let the ice cream soften slightly over the brownies for a velvety texture, and top with more raspberries.



Sticky Toffee Pudding

served with Totally Toffee

A rich sticky toffee pudding paired with the indulgence of toffee ice cream, enhancing the dessert's deep toffee flavour.

Tip: Drizzle some extra toffee sauce over the pudding for a truly decadent treat.



Waffles

served with PB & J

Crispy waffles served with a nostalgic peanut butter and jelly-flavoured ice cream for a sweet, salty treat.

Tip: Top the waffles with a golden drizzle and extra berries.

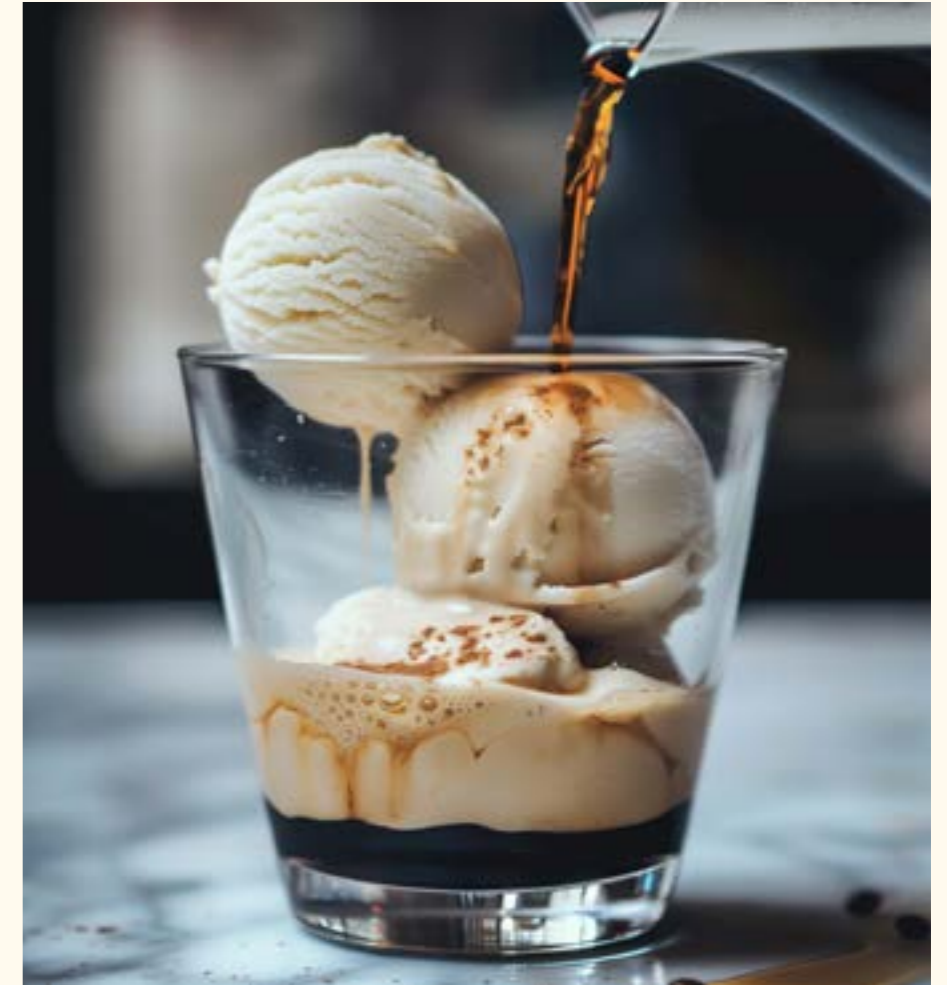


Affogato

served with Cornish Vanilla

A rich shot of espresso poured over creamy vanilla ice cream, blending coffee and cream for a bold, flavourful dessert.

Tip: Serve immediately to enjoy the contrast between hot espresso and cold ice cream.



Hot Cookie Sandwiches

served with Mint Chocolate Chip Bliss

Warm, gooey cookies sandwiching refreshing mint chocolate chip ice cream for a cool, minty contrast to the soft cookies.

Tip: Let the ice cream soften slightly in the warm cookie for a melt-in-your-mouth experience.

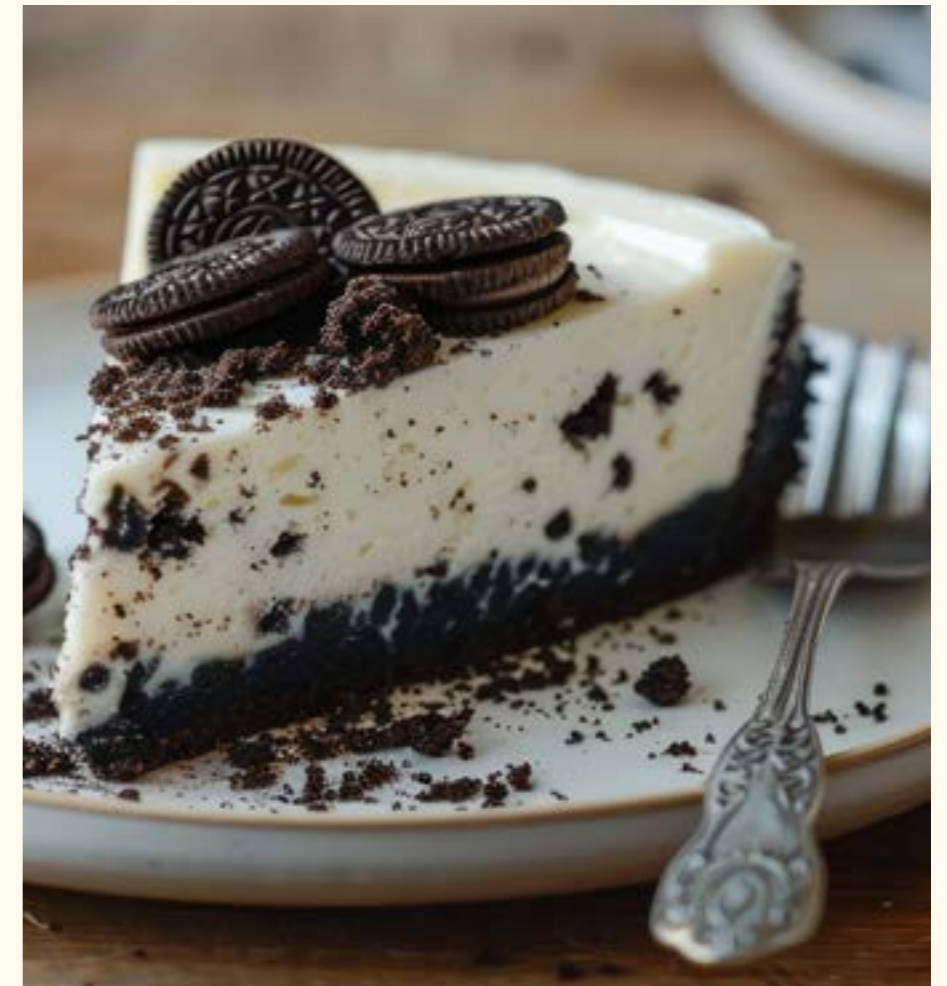


Oreo Cheesecake

made with Oh so Oreo!

Skip the traditional cheesecake filling and use your homemade Oreo ice cream instead! Simply press a biscuit base into your pan, add the ice cream on top, and you're ready to serve - no extra refrigeration required. It's an easy, instant cheesecake treat!

Tip: For a smoother texture, let the ice cream soften slightly before spreading it over the biscuit base.



Happy
churning!

Cuisinart